

# The Su

# GED test offered

The General Education Diploma (GED) test will be even at Glades Central Community High School on Diploma (GED) test will be yeen at Glades Central Community High School on Dec. 2, 3, and 4 at 8.30 a.m. and 6 p.m. Adults should register in the community school office before 5 p.m. on Dec. 1. The cost of the test is \$25.

Adults who are ready and want to save money should take the test in December. On January 1, 1998, the cost deceases.

For more information,

For more information, please contact the community school office at 993-4404.

#### Pahokee's "Parade Under Lights" is Monday night

Monday night
The Pahokee Chamber's
annual Christmas parade is
Monday night, Dec. 1 at 7
p.m., following the "lighting
up" of Pahokee at 6 p.m. The
parade theme of "Lighting the
World with Christmas Joy"
was proposed by Warren and
Shirlee Ingram and will be
carried out with the various
stries.

Everyone is invited to com out and enjoy the parade.

#### New athletic center to be dedicated at Glades Day School

Glades Day School
Glades Day will celebrate
the grand opening of the
Abbert L. Mace Athletic
Center in the school's Dora B.
McWhorter Hall with an open
house from 6-9 p.m. on
Monday, Dec. 1.
The new facilities were built

thanks largely to an endow-ment by former Belle Glade resident Robert (Bob) L. Mace, owner of 'RLM Farms. The owner of RLM Farms. The silding has been under construction since March, after the final designs were approved by a committee and the board of trustees.

the board of trustees.
Visitors will be escorted
through the newly remodeled
rooms in the Athletic Center,
which feature larger physical
education facilities, locker
boms and storage areas for boms and storage areas for boys and girls sports, coaches offices, a new wooden floor for the gymnasium, and an upstairs concession area and classroom. The arts facilities, which include the remodele Glee Club room and a new ar room, are also housed in McWhorter Hall.

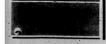
attend the open house.

#### Cookie Walk, Dec. 6

The First United Methodis Church of Pahokee, will hold their second annual Cookie Walk on Saturday, Dec. 6 from 8 a.m. to 1 p.m. in the Bellowship Hall. The church is located at 491 East Main Street, Pahokee. The public is

#### Festival at Pahokee

The Pahokee Church of God located at 245 West Third located at 245 West Third Street, Pahokee, will be hav-ing their first festival on caturday, Dec. 13. There will be foods, games, prizes, arts & crafts and a rummage sale. Proceeds from the event will be used for church projects.





WIFE INSTALLS NEW OFFICERS ... New officers for 1997-98 were installed at the monthly meeting of Women Involved in Farm Economics. The grassroots organization is part of a national WIFE organization which strives for profitability in agriculture. Shown, from left, are: Recording Secretary Carolyn Pope, Corresponding, Secretary Christine Howell, Vice-President Mary Orsenigo, President Mary Beardsley and Ardis Hammock, who installed the new officers. Not shown is Treasurer Linda Parker.

# Downtown "Gladesfest '97" kicks off next weekend with Christmas Parade

By Brenda Bunting

The Gladesfest will be held Dec. 6 and 7 in downtown Belle Glade on West Ave. A.

The -Downtown Merchants

The Downtown Merchants Association is sponsoring the event again this year and Chairman Yolanda Hasan says it will be a bigger and better event. "We are well-organized this year and we are planning a fun time for the whole family," she said.

Eighteen stores on West Avenue A will be offering dis-Avenue A will be offering dis-counts and raffles on merchan-dise and staying open late for holiday shoppers, said Mrs. Hasan, who said she expects over 2,000 people to attend the two day event. The day starts at 9 a.m. with the Christmas Parade down Main Street, sponsored by the Belle Glade Chamber of Commerce. There will be children's rides arts. will be children's rides, arts and crafts, talent show compe-tition on both days from 12 to 1

p.m. and live entertainment

"Anyone with any talent is encouraged to participate in the talent competition," said Mrs. Hasan.

Entertainment will be pro-vided by "Merachi Mexico International", a well-known Latin band and a Haitian band

called "Sexy Band."

"There will be a lot of security and fun for everyone. We encourage everyone to come out and enjoy the weekend," said Mrs. Hasan.



IL FOR TODAY...Telford Brown (Center) is thankful for his health illness. Shown with him are Susie McMillan, ARNP and Dr. Reddy

EDITOR'S NOTE:Much misinformation and rhetoric has
surrounided the notion of
restoring' the Everglades since
the became an explicit goal of the
state in 1983. In an effort to
state in 1983. In an effort to
sasist with the overall understanding of the complex issues
surrounding Everglades
restoration, a report titled. The
Everglades: A Volatile Mr. of
Science and Politics' was 'prepared for elected officials and
Everglades stakeholders prior
to the first meeting of Florida's
Joint Legislative Oversight.
Committee on the Everglades.
Written by former South
Florida Water Management
District Public Affairs Director
Cathleen C. Vogel, the report is EDITOR'S NOTE: Much misdesigned to provide background

designed to provide background information on Everglades issues and to assess the current status of Everglades programs. The Sun is reprinting the contents of the report in a series of articles over the next few weeks to help local residents understand the Everglades restoration project and how it affects the local economy.

Background
Florida's Everglades is the largest wetland in the United States. What we typically think of when we say the word "Everglades" - the great expanses of sawgrass marshlands - consists Lody of two major geopolitical features: the Everglades . Water Conservations of the content of the c

The Everglades: A Volatile Mix of Science and Politics First in a series

vation Areas, owned by the vation Areas, owned by the state, and Everglades National Park. Together these areas span well over a million acres. In its original state, the Everglades encompassed an area twice this size, but the landscape of South Florida has been developed to make it possible for four and a half million people to live and work here. Just as in other places where forests have been cleared for agricultural activities and prairies have given way to teities, a large part of the Everglades has been drained to make south Florida a habitable and profitable region.

Unlike other heavily populated areas, however, much of the Everglades has been protected and the system continues to be a vibrant habitat for a diversity of plants and wildlife.

The Early Years

Throughout much, of the history of our state, the drainage of the Everglades has been a specific policy objective. In the

Searchers still looking for body of Pahokee sky diver

By Brenda Bunting Editor

Editor

Police are asking for volunteers to help find the body of a sky diver whose parachute didn't open Nov. 19 while he was sky diving with a friend near the Palm Beach County Glades Airment.

Airport:
Omar Lozada, 26, of
Venezuela, was sky diving with
his friend, Victor Covone of
Miami. Covone told police
Lozada collided with him just Caution still advised for Glades residents

after they jumped from the plane that Wednesday afternoon. Covene said he managed to open his parachute, but Lozada did not. Deputies searched by helicopter and on foot for several days in nearby cane field but have been unable to locate Lozada's body.

Det. Bob Quinones with the Palm Beach County Sheriff's Department said volunters can come to the Pahpkee SeeSearch, Page 2

# Canal Point chickens still testing positive for virus

By Brenda Bunting
Editor
We're not out of the woods
yet. Sentinel chickens in the Canal Point area are still testing positive for the St. Louis Encephalitis virus, according to Jim Jolley with the Palm Beach County Health Department.

Mr. Jolley says environmen-tal conditions and season weather patterns continue to be favorable for the reduction of the Culex nigripalpus mos-quito populations throughout Palm Beach County, but residents should still take precau-tions if out after dark or early in the morning when the mos-quitoes feed. Even with the improvement in local condiimprovement in local condi-tions, common-sense precau-tions are still being urged due to potential sporadic virus activity which can occur after a-seasonal outbreak among region-al bird populations, he said. A Belle Glade man was hospi-talized with the virus in October. He has since recovered and there have been no other

and there have been no other cases in the Glades are

## Belle Glade man has much to be thankful for today

Thanksgiving has taken on a new meaning for one Belle Glade man and his family. Telford Brown is thankful for being alive and for the team of people who gave him back his life.

Mr. Brown was the victim of Mr. Brown was the victim of an insulinoma, a very rare tumor which occurs in the pan-creas, a gland in the abdomen which produces the hormone, insulin. Normally, any damage to this gland causes a condition known as diabetes mellitus

known as diabetes mellitus requiring medication to increase the insulin level. In Mr. Brown's case of insulinoma, the exact opposite of diabetes mellitus occurs. This tumor produces the glucoseconsuming insulin at rates too great for the body to handle, decreasing the glucose to dangerous levels. As the body demands more glucose, a condition known as hypoglycemia

demands more gluces, a condi-tion known as hypoglycemia occurs, the patient needs to eat at least every one to two hours continuously to keep up with the demand.

If the sugar level is not main-tained, the patient becomes dizzy, confused and will col-lapse without warning. Mr. Brown experienced these peri-ods of confusion, tremors, sweats and reports, that at times his vision and hearing were affected. He became unable to work and, therefore,

unable to afford the food he needed to maintain his health. Dr. Reddy Vardhan, a general and vascular surgeon at Glades General Hospital, diagnosed Mr. Brown's tumor after many months of tests. "The symp-toms of insulinoma are non-specific and it often takes threetoms of insulinoma are non-specific and it often takes three to four years to diagnose. This is a very rare tumor and a sur-geon might see one or two cases their entire surgical career," said Dr. Vardhan. An insulinoma is a very small

An insulinoma is a very small tumor, ranging from 0.5 centimeter to 3.0 centimeter in size. According to Dr. Vardhan, locating the tumor, during surgery is like "looking for a needle in a haystack" or in this case, in the pagreas. Using ultrasbund technology, Mr. Brawn's tumor was located, identified and removed.

On Friday, Nov. 21, Mr.

identified and removed.

On Friday, Nov. 21, Mr.
Brown strolled into Dr.
Vardhan's office. "I feel like a
new man," said Mr. Brown. "I
don't have words to thank
these people. This Thanksgiving I have so much to be
thankful for."

Susie McMillan, ARNP, first
assistant in the surgery per-

Suse McMinan, ARCNP, first assistant in the surgery performed on Mr. Brown, gave him a turkey shoot last week and staff members gave him a basket full of the fixings to make his Thanksgiving feast.

Much of the Everglades continues to be a vibrant habitat for plants, wildlife

mid 1850's the Internal Improvement Fund of the state sold off huge tracts of land in south Florida under the condition that they be drained and developed. Hamilton Disston was probably the most famous buyer of Florida real estate. In the early 1880's he purchased the early 1880's he purchased four million acres at a cost of 25 cents an acre and immediately began excavating canels in south central Florida and the Caiposahatchee basin. South Florida's potential aroused the interest of the railroads and by 1912 Henry Flagler had com-pleted his line stretching from Jacksonville to Key Westfopen-

See Everglades, Page 9

# PBCC's Spotlight on the "Fabulous" Glades Campus

Christmas Tree

Get your holiday season off to a perfect start with The Living Christmas Tree at the Dolly Hand Cultural Arts Center!

Once again, choir members rom all around Lake Deechobee have come together to form this year's adult and children's Community Choirs, making this the largest Living

Christmas Tree yet!
Performances are on
Saturday, December 6 at 7:30
p.m. and Sunday, December 7
at 3:00 p.m.

more information, call the Dolly Hand Cultural Arts Center box office at 992-6160.



Winter Term is now open at the "Fabulous" Glades Campus of Beach Community College!

Come in any time before the college closes for the Christmas on December 20, or when the college reopens on Friday, January 2. Classes begin on Monday, January 5.

For additional registration information, call the Regis-trar's Office at 996-3055.





# is.coming to the Dolly Hand!

On Tuesday, December 16, the Kravis Center for the Performing Arts and the Dolly Hand Cultural Arts Center will join together to present "Story Salad" to approximately 900 local students

local students.

This presentation, sponsored by the Kravis Center, further enhances the Dolly Handenhances the Do Cultural Arts Center's 1997-98 Theatre For Schools program, which consists of over 20 per-formances being presented to approximately 10,000 local stu dents from Palm Beach Hendry, Glades and Okee

For more information about Theatre For Schools, please call the Dolly Hand Cultural Arts ter at 992-6160

#### Search...Continued from Page 1

Airport at 9 a.m. on Friday if they would like to help. They should bring water, a compass, a whistle and pack a lunch. It's going to be a long day, 'he said. Det. Quinones also said helpers will be going into sugaracne fields, which have sharp leaves. They should wear long sleeved shirts and pants, boots, gloves, a cap or hat and

#### LEGAL NOTICES

of the above vehicles are currently stored at 5 US 27 North location in South Bay, Florida mber 27, 199

# Tornadoes in Florida

It came at an unexpected hour and produced an unimag-inable amount of damage. It's become known as the New Smyrna Beach Tornado. And, one just like it may be coming to a neighborhood near you

very soon.

The devastating tornado that The devastating tornato that hit New Smyrna Beach on November 2 may be a preview of coming attractions this win-ter. According to El Nino experts, Florida can expect more storms in the coming months with a higher possibili

months with a higher possibility of severe weather.

"The storms are more powerful during an El Nino year like this one" said Jim Lushine, a meteorologist with the National Weather Service in Miami and an expert on the El Nino. "We, could experience were severe thunderstorms and more sever thunderstorms and tornadoes."

More tornadoes like the one that hit New Smyrna Beach earlier this month, may be coming. The National Weather Service estimates the tornado produced wind speeds of 160 mph, making it the strongest tornado in Volusia County his-

Meteorologists rank torna does on a scale from F0 to F5 with F0 being the weakest and F5 the strongest. The vast majority of Florida tornadoes

Mike Lyons

(winds less than 73 mph)

(winds less than 73 mph).

The New Smyrna Beach tornado was rated an F3 (winds
158-206 mph), a violent tornado that is rare in Florida. The
National Weather Service
reports only 26 F3 tornadoes
since 1950.

since 1950.

Experts can estimate the wind speeds of a tornado by examining the damage it produces. Strong tornadoes leave tell-tale clues of their intensity. The New Smyrna Beach tornadows a reception. do was no exception.

"The clearest indications of F3 damage include complete roof removal, internal wall fail-ures and near total destruction of well-built and anchored houses," said a report from the survey team. One of the destroyed homes had a wind instrument that measured a gust of 168 mph.
In all, the tornado damaged

or destroyed two large condominium, 200 houses and two schools. Fifty people were injured, none seriously. "Considering the damage caused by the tornado, it is amazing there were no fatalities reported either during the tornado due to high winds or because of fallen power lines," the report aid.

the report said.

The only good thing about the tornado was its timing. I struck at 12:45 a.m., a time when neither school was in ses-

Yet, that early morning hour Yet, that early morning hour of arrival is not uncommon for Florida's strong tornadoes during the dry season (October-May). Why this happens is not clear, but records dating bacto the early part of this century indicate it is just as likely a strong tornado will form at twelve forty the in the morning. twelve forty-five in the morning as at two in the afternoon. It will take some time for the

residents of New Smyrna Beach to recover from their early morning visitor. The easy part of the recovery, replacing roofs and walls, is alread, underway. The difficult times, wondering if the next thunder storm will produce another tor-nado, still lies ahead.

nado, still hes aneau.

And, it the experts are right about this year's El Nino, many of us may have difficult times in the coming months.

## Citizen Observer Patrol (C.O.P.) class graduates in Pahokee

Captain and Mrs. Jack Maxwell, along with Deputy Sheriff Val Kauniste, Ed Nelson, Sgt. John Raulerson and C.O.P. Colonel Hirsch Nadel, were on hand for the graduation of the first 23 mem-ber class of C.O.P. members in Pahokee The event was hosted by the Pahokee Housing by the Pahokee Housing Authority, who will be working along with the Palm Beach County Sheriff's Office and voluunteers to take back their com

munity from criminals. C.O.P. is sponsored by the Palm Beach inty Sheriff's Office and has

County Sheriff's Office and has well over 5,000 volunteers in Palm Beach County. The Citizen Observer Patrol of Pahokee will be the eyes and ears of law enforcement. Rev. ears of law enforcement. Rev. Patricia S. Wallace will serve as the Unit Captain. Congrat-ulations to the graduates: Gloria Atkins, Victor Atkins, Bernice Bell, Willie Bens, Teresa Bynes, Myrtice Cade,

Henry Crawford, Herbert Crawford, Jr., Herbert Crawford, Sr., Tiffany Crawford, Julia Hale, Carolyn Johnson, Gayle Love, Kenneth Peterkin, Tonya Robinson, James Scott Nathaniel Smith, Helen Macdare Lawrence Walker, ratnaniei Smith, Helen Theodore, Lawrence Walker, Agnes Williams, Mary Wilson and Kathryn Wright. The nex-meeting for C.O.P. will be held at 7 p.m., Nov. 29 at the Pahokee Housing, Authority, 452 Friend Terrace.



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# Pigskin Picks

The following picks were not available for the sports section:

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# Caring for the caregiver

By Paula Swaford, RN

Do you remember as a child, if the car you were riding in came to a sudden stop or a dangerous situation arose, that your parent would reach over and put their hand out to brace and protect you from injury? My mother and I were riding north on U.S. 27 a few weeks ago and the same thing occurred...only this time I was the one reaching out to protect her We just looked at each other and smiled, and suddenly became aware that our roles had changed somewhat. Erma Bombeck spoke of a similar sit-uation with her Alzheimerafflicted mother and how she coped with the role-change

Being a caregiver involves giving emotional and/or physical assistance to another person. We expect to be caregivers to our children, but many of us are unprepared to be caregivers to our spouses and our parents. All caregivers share two common concerns - to care for their loved one in their home as long as possible and to do so to the best of their abilities. As a caregiver, you are the MOST IMPORTANT person to your loved one. If your health or well-being are threatened, your loved one is in jeopardy. As a



caregiver, you must recognize yourself as valuable and important. You must take the time to meet your own needs or the person who depends on you will ultimately suffer.

Some important ABCs of coping with the caregiving situa-

Ask for help. You cannot do it alone. Talk to other family members or have a family con ference to decide how to help with "time off" for the caregiver or assistance with shopping, banking and other chores. Talk with a close friend about coming over for a visit and giving you a chance to get out. Your church family might also offer their support. Of course, some of you feel that you shouldn't have to ask for help. Unfortunately, many people don't know how to offer their

assistance or just don't know what to do or are afraid of stepping on someone else's toes. If you ask them, they are usually willing and glad to be of help.

Be aware of your own feel-ings and know that it is OK to feel guilty, angry or "put upon". Having another person - even someone we love dearly - constantly depending on us is overwhelming. Find an outlet for expressing these feelings. If necessary, use a pillow whack against the wall or cry and yell in the shower. Don't be afraid of expressing these feelings. They are natural and normal and you will feel better if

you learn to "let off steam"

Care for yourself- and take some "time off" when a friend or family member can help. Take a walk or nap, get your hair done or read a book. Don't forget to give yourself credit for the way you improve the quality of life for your loved one. You need to take care of yourself. After all, some day YOU may be the dependent one...you may need your children to take care of you (which for some can be a very frightening thought!).

next informed and stay healthy.

# "CHILDREN'S HEALTH CORNER

Your child sounds like a barking dog. Coughs are irritating, they keep your child (and some times you) awake at night. Coughs can be wet and produc tive or dry and hacking. A cough is caused by an irritation in the wind pipe and can be accompanied by many different illnesses. It could be a viral infection, a bacterial infection, a foreign body or even an asthma attack

Dr. Philip Colaizzo, who has een practicing pediatric medi-



cine in the Glades since 1994, says that coughs are never normal and are always a sign of something wrong, which may or may not need further evaluation. "If a cough is accompanied by a fever, it usually means an infection and parents should never ignore a cough. He urges parents to look for signs of more serious complications since coughs can also be associated with croup, flu, pneumonia or bronchiolitis.

with respiratory illnesses such as colds. Croup is an inflammation of the larvnx and trachea (voice box & windpipe). Flu is an illness caused by a respiratory virus and pneumonia is an of the lungs. infection Bronchiolitis is an infection of the small breathing tubes of the lungs.

"When a child is brought into

our office with a cough, we take thorough history and do a physical examination. Sometimes they may need an xray. A mild cough could be managed by rest, drinking plenty of fluids, warm steam from the bathroom or with a humidifier at night in the short term to help the child rest." You should call your physician immediately if breathing becomes difficult, fast or labored, if lips turn blue while coughing or sputum is tinged with blood or if your child has a fever over 102 degrees and acts very sick.

As always, when in doubt, call your child's physician. Children are special.



996-7801

By Bernard Stern, D.C. Carpal Tunnel Syndrome has become one of the most signifi-cant health problems affecting people in the workplace in recent years. It also affects peo-

recent years. It also affects peo-ple who have been in car acci-dents, especially when gripping the wheel tightly before impact. Although first described about 50 years ago, it was rarely diagnosed until recently and the incidence of Carpal Tunnel Syndrome is growing rapidly. In fact, it is the second most

reported occupational injury based on statistics compiled by the U.S. Department of Labor. A typical case of Carpal Tunnel A typical case of Carpal Tunnel Syndrome can cost between eight to 10 thousand dollars, s involving surgery, can exceed \$30,000.

Carpal Tunnel Syndrome involves entrapment of the median nerve which controls much of the sensation in the hands and fingers. This nerve hands and fingers. This nerve passes through the carpal tun-nel, a narrow channel in the wrist made up of ligament and bone. When abnormal pres-sures are created, the tendons that pass alongside this nerve press against it and cause dam

press against it and cause dam-age resulting in pain, numb-ness and loss of motor function, Carpal Tunnel Syndrome is often caused by overuse of the hand in certain occupations and hobbies where repetitive movements strain the tissues of movements strain the tissues of the wrist as with typing on a keyboard knitting, house painting, racquet sports and hand held tools. The tremen-dous increase in computers has been blamed for the increase which may be true, especially when combined with other con-ditions that can cause swelling of the wrist such as pregnancy, excessive weight and hyperthyroidism.

Carpal Tunnel Syndrome

involves the nerves of the wrist, involves the nerves of the wrist, but those nerves connect all the way up through the arm, shoulder and neck. If there is 'irritation or interference on a nerve in the spine, the effects can reach all the way down to the finger tips. Subluxations of the



spine or misalignments of the wrist, elbow or shoulder joints can interfere with the nerves in those areas. Problems originatthose areas. Problems originating above the wrist can affect the nerves going to the wrist. Cervical spine (neck) problems are often associated, with Carpal Tunnel Syndrome. Medical research refers to this as the "double crush" phenomenon. When a nerve is compressed in one area, it then becomes more susceptible to further problems elsewhere. A study published in the British medical journal, The Lancet, found evidence of cervical neuritis (nerve irritation) in over ritis (nerve irritation) in over 70% of Carpal Tunnel

Syndrome patients.

Because of the relationship between the spine and the wrist, an increasing amount of patients are seeking chiroprac-tic care for Carpal Tunnel Syndrome, as chiropractors specialize in the structure of the body and its relationship to the nervous system. Chiropractors detect and correct subluxations of the joints rect subluxations of the joints by physically adjusting them with the goal of restoring prop-er nerve function. Rehabilitation exercises and restraining of work related tasks are also an important part of a conservative treat. part of a conservative ment program.

of its emphasis on Because of its emphasis on structure and function, chiro-practic care offers a cost effec-tive, conservative approach to treating Carpal Tannel Syndrome. While some cases syntome. While some cases may ultimately require surgery (50% failure rate according to the Journal of the American Medical Association) many patients find relief from symptoms and are able to resume normal activities under a chiro-practor's cares. practor's care

# Dr. Ray G. Behm, Jr. DDS

Dentistry of the Glades is now accepting new patients

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# OPINION PAGE



To voice your opinion on any subject, call Speak Out at 996-6636, 24 hours a day. Readers can use this special number to pose questions, voice complaints, express opinions or pat somebody on the back. Unlike letters to the editor, Speak Out is designed for anonymous expression of opinions. We edit calls for clarity, brevity, relevance and fairness.

Not happy about tower

"Hi. It looks like the residents of Whitaker Road have been kicked aside again by what's suppose to be an asset to the city, a new tower No one has asked the contractors to consider the damage to our homes by the dozens of loads and loaded dump trucks going down our street.

We've already had cracking damage done to our homes by prior construction and dumping. How can we get the contractor to access the area from another end and save our homes?-We don't want the tower anyway, but our voices go silent for some else's profit. Thank you for letting me Speak Out on this

Belle Glade City Manager Lomax Harrelle Belle Glade City Manager Lomax Harrelie responds: There does not appear to be another entrance to the property for the tower and the city will make every attempt to protect the city street. Should any ongoing construction appear to pose any problem to the homes in the area, Belle Glade's Planning & Building Department should be notified immediately."

Newspaper made mistakes
"I just have to ask a question. Do you guys

(at The Sun) ever proof your finished product? In your sports section... come on guys, it's obvious that Alicia Schaper is not a male and Pablo is not a female. Christing Sanchez is

Pablo's sister, not his mother.

Come on, guys.

Editor's response: In answer to your que tion, yes, we do normally proofread our copy tion, yes, we do normally proorread our copy.

Our prooffeder would not have known that
Christina is not Pablo's mother, but his sister.
This was my error in writing the story. The
swapped pictures were because the pages were
prooffead and re-laid at the last minute and we
inadvertently laid the photos in the wrong box-

es.
Just as an aside, did you know that over 600
youths from our three communities had their
photos in our Sports Yearbook?
I wish I could tell you we won't make mistakes
in the future, but we are human and we do

We hope our readers will let us know, as you have, when we make mistakes. It would also be nice to pass on to my staff any positive feedback from the community.

Thank you for Speaking Out."

ditors note: The POLICE NEWS in this newspaper lists arrests, not onvictions, unless otherwise stated. Arrested persons who later are ound not guilty or have had the charges against them dropped are release to let us know. We will confirm the information and print it.



BOY SCOUT TROOP 622 was going strong in the early 1970s. These young men ar probably grown now with children of their own. Do you recognize any of the faces?

# THE SUN

417 N.W. 16th Street • Suite 6 Belle Glade, FL 33430 • (561) 996-4 Fax Number (561) 996-2

# A PLEDGE TO OUR READERS

To operate this newspaper as a public trust.
To help our community become a better plac-live and work, through our dedication to better place to

entious journalism To provide the information citizens need to make

their own decisions about public issues ◆To report the news with honesty, accuracy, purful neutrality, fairness, objectivity, fearle

and compa To use our opinion pages to facilitate community debate, not to dominate it with our own opinions

To correct our errors, and to ach co

To provide a right to reply to



Brenda Bunting.....Editor & General Manage ...Office Manager Jennie Sears, Julie Bramlett...Staff Reporters Paula Whitehead......Ad director/Co-op sales Penny Lester..... .....Advertising Sales Lee Lewis

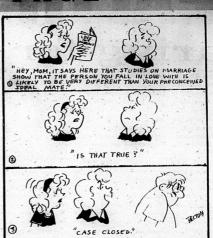
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Shannan Kirchman......Darkroom Technician

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# Thinking back to another Thanksgiving

By Mark W. Merrill

Florida Family Council

The snow fell early that winter of 1778-and stayed. The extreme low temperatures saw the Schuylkill freeze over. From the beginning, life in Valley Forge was grim. The huts were smoky and dark. Meal after meal, the soldiers' food consisted of "firecake"-wheat or cormmeal poured into a kettle of water, mixed, and ladled out on a big stone in the middle of a none firm ut on a big stone in the middle of an open fire,

For General George Washington, who saw the members of his Continental Army dying naked members of his Continental Army dying naked in the frost of that winter, Valley Forge became an unbearable nightmare. When the House of Representatives asked him, on September 24, 1789, to issue a proclamation designating a national day of thanksgiving, he purposefully referred to those horrible months he spent at Valley Forge. Funny that he would recollect a time of suffering rather than a time of plenty when offering thanks. But in his proclamation, Washington asked all Americans to look to "that great and girous Being who is the beneficent author of all the good that was, that is, or that ever will be, that we may then unite in render-ing unto Him our sincere and humble thanks for His kind care and protection of the people."

It was from that protection or the people. It was from that proteination that the present-day national celebration of Thanksgiving springs. While the governing council of Charlestowa, Massachusetts, on June 20, 1676, proclaimed a day of thanksgiving for their good fortune, it was George Washington who had the task to inaugurate a national day of thanksgiv-

ing.

Paradoxically it seems that during this era of plenty, when we have so much to be thankful for, the celebration of Thanksgiving has gone into decline. A recent survey printed in USA Today noted that Thanksgiving now comes in fifth as the most popular holiday, behind Christmas, Halloween, Independence Day, and Easter.

The reason is simple and would probably have The reason is simple and would probably have been recognized by our greatest leaders: when things seem to be going well, we lose sight of what we truly have, because our eyes are fixed on what we hope to have.

The other great Presidential Thanksgiving Proclamation came from the pen of Abraham Lincoln in 1863. How ironic that in the midst of Lincoin 1 1003. Tow fronte that in the minst of a war that was tearing his nation apart, Abe Lincoln would find the value in offering thanks." He asked his fellow Americans 'to set apart and observe the last Thursday of November as a day of thanksgiving and praise to our beneficent father who dwelleth in the heavens." Lincoln asked his countrymen to admit to the mistakes and shortcomings 'in humble servers." mistakes and shortcomings "in humble sorrow."
"We have forgotten the gracious hand which
preserved us in peace and multiplied and
enriched and strengthened us, and we have
vainly imagined, in the deceitfulness of our hearts, that all these blessings were produced by some superior wisdom and virtue of our

Abraham Lincoln was once ask son could best express thanks. Lincoln, then still not yet president, recalled that in his

See Thanksgiving, Page 5

# Genetically altered cotton is cheaper and more earth-friendly

By Carole L. Jaworski University of Florida News

University of Florida News
A genetically altered variety of cotton being
field tested this season by University of Florida
researchers requires less herbicide, which
should mean reduced environmental damage,
lower production costs for growers and cheaper
prices on cotton goods for consumers.

"The cotton genes have been modified so that
only one spraying of a common low-toxicity
weed killer is necessary, said Raymond Gallaher, UF Institute of Food an Agricultural Sciences agronomy professor, Moreover, that herbi-

ences agronomy professor. Moreover, that herbi-cide, glyphosate, breaks down quickly in the

environment.

"That one spraying is enough to kill the weeds
but leave the cotton unharmed," he said. "The
beauty of that is that the farmer now has confibeauty of that is that the farmer now has confi-dence in making an economically profitable crop. The benefit is that it allows reduction and overall use of herbicides," says Barry Brecke, UF weed science associate professor at the West Florida Research and Education Center in Jay. Typical herbicide spraying of unaltered cotton requires up to five applications, Gallaher says. The savings from fewer sprayings - to both the environment and the pocketbook - are substan-tial.

"Two things - cotton and weeds - can't occupy the same space," he said. With this genetically altered cotton, farmers can save millions of dol-lars in crop yield losses due to weed competi-tion. A portion of that savings may be passed on to consumers in lower prices for cotton products, such as clothing, bath towels and linens, he save.

The gene was discovered in 1984 by a scientist working for a commercial chemical company, Gallaher says.The first successful insertion of

Gallaher says. The first successful insertion or the gene into an agronomic crop was in soybean in 1989, and the first field testing of soybean took place in 1992. Since then, efforts have been under way to place this gene in cotton, said Gallaher, one of several land-grant university researchers field testing this altered cotton strain across the Cot-

ton Belt from California to Virginia. A limited was also made available for farmers

amount was also made available for farmers. The cotton field trials were conducted at Gallaher's research plots at the University of Florida's Agronomy Green Acres Field Research laboratory, 12 miles west of Gainesville.

Gallaher is testing the altered cotton under four different field conditions, including conservation tillage, a system that retains 30 percent or more of the previous crop in the planting area in order to reduce soil erosion. Since conservation tillage, a system that retains 30 percent. area in order to reduce soil erosion. Since con-servation tillage disturbs less soil than conventional tillage, it also helps reduce wind

conventional thiage, it also neips reduce wind and water erosion.

The best results in this season's field trials were with conservation tillage utilizing strip tillage, which breaks up compacted subsurface soil allowing better root penetration. More developed roots result in better water and nutri-ent utilization and better developed plants, he

says.

In recent years, cotton has become more profitable to grow, Gallaher said. With the fall of the Iroh Curtain and the opening of trade with Russia and China, world demand has skyrocketed. Cotton has become one of Florida's top five agro-

Cotton has become one of Florida's top five agronomic crops,

Florida cotton yields are as good or better
than the national average, said David Wright,
UF agronomy professor at the North Florida
Research and Education Center in Quincy.

"We are a boll weevil-free state becauses we
participated in the boll weevil eradication program and essentially were able to eliminate
that cotton pest," he said. "The result has been
to eliminate as many as 10 additional sprayings
per year."

Moreover, cotton is a good rotation crop for

per year."

Moreover, cotton is a good rotation crop for Florida, Wright said. "Florida's year-round warm climate gives us the advantage of a double cropping system. Cotton fits in nicely with our system of winter-crops followed by cotton as a summer crop. it's an especially good crop to rotate with peanuts," he said.

Next year, the same gene is expected to be available for field testing in corn, Gallaher says.



FRESH PRODUCE...Mary Dunnon of Belle Glade makes a selection of fresh produce at the Glades GreenMarket on Saturday, The market is open every Saturday morning from 9 to noon on the lawn of the Glades Unity Plaza (the old Glades Central High School) on East Canal Street, Jelle Glade. Local vendors are invited to participate by calling 992-9500.

# South Bay Police Dept. arrest blotter The South Bay Police Department made five arrests the week of November 17-23.

They gave 57 citations, five written warnings, handled 13 of enses, five incident reports, in misc. incident reports and two accidents. Those arrested

November 17 - No arrests

November 18 - James Osmond Roy, 49, violation of the open container law; George Sandiford, 44, viola-tion of the open container law.

November 19 - No arrests

November 20 - No arrests

November 21 - No arrests made.

November 22 - Lynette Day, 38, domestic battery

November 23 - Ceela Harris, 19, obstruction by dis-guise; Ellis Gibbons, 43, vio-lation of the open container

# Crimestoppers



Tangela Denise Benjamin

Crime Stoppers of Palm Beach County, Inc., is asking citizens to help locate Tangela citizens to help locate Tangela
Denise Benjamin who is
wanted for aggravated battery
with a deadly weapon. Benjamin is a black female, 5' 7'
tall weighing 130 pounds. She
has black hair and brown eyes.
Her date of birth is April 27, 1975. Her Social Security Number is 262-67-1825 and her last known address was 2804 Glades Glen Drive, Belle Her last occupation was as a

teacher's aide. Her warrant was active as of November 18, was active as of November 18, 1997. If you know the where-abouts of **Benjamin**, or any-one involved in a serious crime, call Crime Stoppers at 1-800-458-8477. You can remain anonymous and still receive a cash reward if your tip leads to an arrest.

## Belle Glade Police Dept. arrest blotter

The Belle Glade Police Department handled 717 complaints and worked 14 crime scenes the week of November 17-23. Those arrested includ-

November 17- Julia Gal-lashaw, 45, retail theft and obstruction by a disguised per-son; Lee Roy Meadows, 62, contempt of court; Nathaniel Simpson, 33, two counts of atempt of court.

November 18- Lazzaro Castillo, 20, possession of cocaine; Emmanuel Joseph, 20, aggravated assault with a

November 19- Jerome wkins, 25, two counts of failure to appear; Juvenile, 17, failure to appear; Jessica Hodges, 18, aggravated assault on a law enforcement officer with a deadly weapon; Margarito Noe, 29, domestic battery; Alexandro Cer-vantes, 23, assault.

Nember 20- Leroy Free-

man, 46, burglary to a structure and petty theft; Juvenile, ture and petty theft; Juvenile, 17, throwing a destructive device; Ruben Arroyo, 19, violation of probation; Archie Malone, 22, domestic battery; Juvenile, 17, grand theft; Joel Maldonado, 37,edriving under the influence; Leabert Clarke, 38, aggravated battery with a deadly, weapon; Maurice Pittman, 26, domestic battery; Teresa Mincey, 21, aggravated battery, 21, aggravated battery.

November 21 - Esteban Hannah, 23, opposing and obstructing police; Juvenile, 17, strong arm robbery and petty theft.

November 22 - Abel, Sanchez, 29, carrying a con-cealed firearm; Virginia Navarro, 30, driving under the influence; Joseph Georges, 59, disorderly con-duct; Terry Walker, 39, viola-tion of probation; Elizar Camacho, 37, aggravated stalking; Rosemer Belize stalking; Rosemere Belize 19, contempt of court; Isaac Day, 19, aggravated stalking;

Robert Dawkins, 25, failure Robert Dawkins, 25, Induce to appear; Cereatha Warthen, 58, aggravated bat-tery with a deadly weapon; Lazaro Figuereas, 41, driving under the influence.

November, 23 - Ivan Meza, 28, opposing and obstructing, police and resisting arrest without violence; George Knie; 28, driving under the influence; Ephone Kelly, 40, possession of drug parapherna-lia; Latonya Canty, 18, fail-ure to appear.

The police news in this newspaper lists arrests, not. convictions, unless other-wise stated.

Arrested persons who later are found not guilty or have had the charges against them dropped welcome to let us know. We will confirm the information

## Thanksgiving...continued from Page 4

mother had instructed him to give thanks for whatever was on the table, whether he want-ed to eat it or not. "Give thanks in everything," Lincoln instructed. "That which you can swallow whole, that which you must struggle to consume." His point was that true thanksgiving even means sometimes giving thanks for difficulties, which is also a pro-foundly humbling act.

This is probably what George Washington had in mind when he issued that first proclamation He wasn't recalling Valley Forge because he had fond memories. But rather, it was a touchstone in his life that humbled him and made him ware of the many things he aware of the many things he had to be thankful for.

On this Thanksgiving some Americans will have a bounti-ful holiday-plenty of food, foot-

ball, and fun. Others may be facing a personal Valley Forge, with suffering and pain. George Washington and Abraham Lincoln Faced both, and when they did, they always said 'thanks."

Mark W. Merrill is president of Florida Family Council, a stateuide, non-profit research and education organization dedicated to strengthening the family.

## Pahokee Police Dept. arrest blotter

The Pahokee Police Department made nine theft; Juvenile, 17, criminal mischief; arrests the week of November 17-23. Those agrested this past week included: worthless check.

November 17 - Johnny Hall, 34, warrant for November 20 - No arrests made. contempt of court.

November 18 - Juvenile, 17, obstructing police; Juvenile, 16, obstructing police; Juvenile, 14, obstructing police; Juvenile, 17,

November 21 - No arrests made

November 22 - Juvenile, 15, aggravated battery and simple battery.

November 23 - No arrests made November 19 - Jose Gonzales, 24, grand

SUN SPOTS

#### Cookie Walk, Dec. 6

The First United Methodist Church of Pahokee will hold their second annual Cookie Walk on Saturday, Dec. 6 from 8 a.m. to 1 p.m. in the Fellowship Hall.

The church is located at 491 East Main Street, Pahokee The public is invited to attend.

#### Fund raising dinner for Life Builders

The Life Builders organiza-tion will be having a fund rais-ing dinner on Dec. 13 at the United Methodist Church in Pahokee from 11 a.m. to 2 p.m.

The dinner consists of half a barbecued chicken and all the trimings. The donation is \$6 per place and all proceeds from the dinner will help Life Builders in their charitable activities

# Christmas parade is

Christmas parade is

Dec. 6

The 10th annual Belle Glade
Chamber of Commerce Christmas Parade will be held Saturday, Dec. 6. The parade kicks
off at 10 a.m. and the theme is
Holiday Fun Under the
Glades Sun.
The chamber instruct

The chamber invites all The chamber invites all members of the community to participate by entering a float, decorated vehicle, marching unit, or a band. Plaques will be awarded for first, second and third place for each of those categories. Although the only live Santa permitted in the parade will be the official Santa Claus designated by the parade will be the official San-ta Claus designated by the chamber, any replica of Santa may be used on a float. To

reserve a parade spot, call the chamber at 996-2745.

## Glades GreenMarket

Glades GreenMarket
Looking for vendors.
The Glades GreenMarket
Committee is seeking vendors
for their Saturday GreenMarket, which will be held in
front of the old Glades Central
Community High School building on West Canal Street.
Especially sought for the
market are additional Glades
vendors sellips Leeal modelses

vendors selling local produce. The Greenmarket is open from 8 a.m. to noon and features Glades made arts and crafts, locally grown flowers and plants and Glades produce. For an application or for additional information, call

Glades Community Develop ment Center at 992-9500

Baha'is plan Sunday meetings
The Baha'i community in the

Glades will be holding spiritual meetings each Sunday at 10 a.m. at the Magdalene Carney Baha'i Institute 130 S.E. Mar Baha'i Institute, 130 S.E. Mar-tin Luther King Jr. Blvd., Belle Glade. A prayer session begins at 10 a.m. and classes for adults, youth and children start at 10:30 a.m. A covered dish luncheon will take place at noon and a youth workshop begins at 1 p.m. Anyone need-ing additional information can created bline. Welles secretics contact Elinor Walker, coordinator at 996-1959.

#### Children welcome

Lutheran Ministries of Flori-da, Inc. PEPPI Head Start, is recruiting and accepting appli-cations for three and four year old children. All are welcome, including children with disabilities and there are no fees. The center is located at 200 S.W.
9th Street, Belle Glade. For
more information, call 9961718. Contact persons are Barbara Green or Tammy Kyles.



Harva Lisette Miller & Houston Leonard Tate on Saturday, the thirteenth of December. nineteen hundred and ninety-se

at six o'clock in the evening.

St. John First Baptist Church

600 Southeast Eighth Stree Belle Glade, Florida



# Friday 7-10AM Saturday 8-11 AM

**E99** 

Carolina Blues denim jeans

a petite

Solid tunic

Carolina Blues denim jeans

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BIG LAKE PLAZA SHOPPING CENTER

t to check out our Best Sale Ever

#### Miller-Tate to wed Dec. 13

Harva Lisette Miller of Belle Harva Lisette Miller of Belle Glade and Houston Leonard Tate of West Palm Beach, will exchange yows Saturday, December 13, 1997 in a double ring ceremony at the St. John First Bäptist Church.

The bride-elect is the daughter of Henry and Harma Miller of Belle Glade and the groomelect is the son of Bishop and Mary Tate of Los Angeles

Tate of Los Angeles

J.B. Adams will officiate at the ceremony

Miss Miller is graduate of Glades Central Community High School and also graduat-ed from Howard University with a degree in Fashion Merchandising and a minor in Marketing. She was a member of the Alpha Kappa Alpha orority, Inc. Mr. Tate is a graduate of Los

Angeles California High School and also a graduate of the University of California at Santa Barbara with a degree in Political Science

# NEW RABY IN TOWN!





Cheyenne Aleese Perryman

was born on September 3, 1997 to Tom & Anna Perry-man and sister, Savannah, of Loxahatchee. She weighed 7lbs, 4 ounces and was 20 1/2

Maternal grandparents are Jake and Joanna Fletcher of Belle Glade.

Tom Perryman of Ocala and Carolyn Cantrell of Clewiston.



# REGGIE DABBS

Good Shepard Church of God 1800 Basom Point Road

Pahokee, Florida

Youth Rally

Saturday, December 6, 7:00 p.m.

# Army, Air Force and Navy News

Army Pvt. Juan G. Noyola has graduated from basic military training at Fort Jackson, Columbia, S.C.
Noyola is the son of Maria I. Sifuentes of Belle Glade.
He is a 1997 graduate of Glades Central Community High School.
Army Pvt. Ricardo Arboia Jr. has entered basic infantry training at Fort Bennin, Columbus, GA.
He will develop basic combat skills, and experience using various weapons available to he infantry soldier.
Arbois is the son of Felicia Martinez of Belle Glade. He is a 1995 graduate of Braddock High School in Miami.
During the training, these men received instruction in dail and ceremonies, map reading, tactics, military customs and courtesies, and first aid.

first aid.

Army Sgt. Frederick H. Woods has deployed to Bosnia Herzegovina in support of Operation Joint Guard.

Operation Joint Guard, formerly referred to as Operation Joint Endeavor/Determined Effort, is a NATO-sponsored joint, multinational peacekeeping mission in Bosnia-Herzegovina, a republic of the former Yugoslavia

Soldiers from 25 countries are supporting the effort designed to promote and speed the peace process inked in December 1995 at Wright-Patterson Air Force Base, Daytona, Ohio. The U.S. soldiers serve at various mission support bases and camps in Bosnia-

Herzegovina.

Woods, a data telecommunications operator, is assigned to the 536th Telecommunications Detachment, Orlando, Fl.

His wife, Sherry, is the daughter of William Freeman and Patricia 

Freeman, both of Belle Glade.

He is a 1986 graduate of Pahokee Junior Senior High School.

Navy Seaman Recruit Alethia G. Moulton, a 1997 graduate L.

Glades Central High School of Belle Glade, recently completed U. S.

Namy basic training at Recruit Training Command, Great Lake, Ill.

During the eight-week program, Moulton completed a variety of

training which included classroom study and practical instruction on

naval customs, first aid, fire fighting, water safety and survival, and

shipboard and aircraft safety. An emphasis is also placed on physical

fitness.

Moulton and other recruits also received instruction on the Navy's core values - honor, courage and commitment - and how to apply them in their military performance and personal conduct. Moulto-joins 55,000 men and women who will enter the Navy this year from er the Navy this y

joins 55,000 men and women who will enter the Navy this year hour all over the country.

Men and women train together from their first day in the Navy just as they do aboard ships and at shore commands around the world. To reinforce the team concept, Moulton and other recruits also were trained in preventing sexual harassment and ensuring equal oppor-

Even as the naval service gets smaller over the next few years, highly motivated young people like Moulton are still finding a opportunity to improve their knowledge and education as they become part of the most highly technical Naval force in history. This year alone the Navy will have more than 67,000 job openings and opportunities which include guaratheed training.

For more information on an exciting career in the Navy call 1-800-

#### Thanksgiving for adopted grandparents

On Sunday, November 23, the Twenty Pearls of Alpha Kappa Alpha Sorority, Inc. delivered their Thanksgiving baskets filled with a turkey, caned goods, and other Thanksgiving treats to their four adopted

grandparents.

The adopted grandparents this year (1997The adopted grandparents this year (1997Wertitia Bell and Lantanga Harden.
Sponsors are: Sharon Singleton and Pamela
Collins of Belle Glade, Daisy P. Clark of
Moreland.

South Bay, and Evelyn Mitchell of South Bay.
The Twenty Pearls also decided to give a basket to a young family in need.
The Twenty Pearls in attendance were Brentoya Mayes, Cartilla Scott, Curneisha Bryant, Twonshae Coleman, Judy Turner, Vertitia Bell and Lantanga Harden.

# Thanks for Thanksgiving

Director of the Christophers

It seems appropriate that the first celebration of the "holiday season" is Thanksgiving.

season" is Thanksgiving.

It is deeply spiritual and wonderfully human. We all know the story of the Pilgrims "First Thanksgiving," or think we do, some of the facts having been channed by logged Versies. obscured by legend. Venison played more of a starring role than turkey. Five deer were supplied by members of the Wampanoag tribe members of the Wampanoag tribe who joined the party. Still, it's nice to contemplate this celebration

to contemplate this celebration when people to often enemies met for a little while as friends. Around certain dinner tables in 1997, the relations among people may be nearly as problemate if not as ultimately fatal: There are only a few hundred Wampanoags still living among the millions of cultural and biological descendants of the Plorims ants of the Pilgrims.
Face-to-face over breadba

gravyboats and platters piled high with turkey, white meat and dark clans are gathering. It's not

unommon for relatives and friends to see each other more between the fourth Thursday in November and New Year's Day than the other ten months of the year. Even in homes where folks truly love and respect each other, there can be a strain. Sadly, more than a few holiday meals are flatwored by anger and hurt. Recent slights, ancient feuds and half-membered misunderstandings. remembered misunderstandings can all contribute to bad feelings among the company.

Then there are all the troubles

everyone endures at some point.
Did someone have an accident or
get a serious illness? Is there grief
over the death of a loved one? over the death or a love What about financial or legal difficulties? Then there's the person out of work, or passed over for a promotion, the kid struggling to keep up in school or fighting the pressure to drink or use drugs. Even a happy event like getting married, having a baby or retiring can create a major change that eally take a toll.

So is everyone secretly envying

the turkey who, at least, is out of its misery?

Of course not. We love life too. much. We care about ourselves, even when times are tough. And we do care about other people, even when they occasionally drive us crazy. We know the meaning of compassion.

compassion.

Thanksgiving Day is a reminder. A reminder not only of all the things we have to be grateful for, but of all the people. When you thank God for His bounty, do that think of the for the second of the second of the form thank for the form the form th you think of the farmers and fishyou disk of the farmers and issi-ermen? What about the food pack-ers? Those cranberries didn't jell themselves in a can. Truckers delivered them. Did you forget the marshmallows for you family's favorite sweet potato recipe? No problem. Head out to the local constore next to the gas sta both open while you and s are settling in for the next yours are settling in for the next big football game. By the way, who's doing the cooking today? Who cleaned the house? Who will

Human beings need food, cloth-ing and shelter to survive. And God provides-through other peo-ple. That includes those right next to us who feed our spirits, protect our feelings and shelter our

Should a poor soul eating a holi-day meal off a plastic plate at a soup kitchen be more grateful

O God, you have given so much to me; give me one thing more, a grateful heart."

grateful heart."

So before we see each other again at Christmas or New Years, Hanukkah or Kwanzaa, let's take the time to say thank you to God. And to the people we take for granted, whether we scarcely know their names, or we share the segmentary.

# CHURCH DIRECT eal Houses of Worship

#### BELLE GLADE

N CHURCH OF BELLE GLADE Rev. Robert Musk

IISSIONARY BAPTIST CI

CHURCH OF CHRIS

DUSE OF PRAYER IN CHRIST 932 W. AVE. A

JAMES A. BENNETT FUNERAL HOME 924-5604

HSIDE CHURCH OF CH E FIRST BAPTIST CHUF 17 N.W. Avenue B

#### CANAL POINT

# LAKE HARBOR

# **PAHOKEE**

INNERS HOLINESS CHU 364 S. Lake Ave.

#### RAIDERVILLE

SOUTH BAY CHURCH OF ALL NATIONS lile S. of South Bay on Hwy US 2

Soup Attention.

George Herbert, an English poet and cleric, wrote a prayer right around the time the Pilgrims were starting their new way of life on this side of the Atlantic. He set in way have given so much to

# Obituaries

Edna Maria Ely Lane was born on November 11, 1947, in Pahokee, Florida. She died November 11, 1997. She is survived by husband - Steve Lane of Wildwood; mother

She is survived by husband - Steve Lane of Wulwood; motner-Edna Tryon of Apopka; son - Arthur Lane of Umatilla; step-son -Kenneth Lane of Bay Lake; step-daughter - Stephanie Swen A Deland; 3 brothers - Richard Ely of Leesburg, GA, Gary Ely of Brooksville, Wayne Tryon of Apopka; 3 sisters - Mary Ables of Apopka, Barbara Caruthers of Arcadia, Patty Albritton of Waycross, GA; 9 grandchildren.



In 1996, when God took our beloved Euphinea "Peneka" Morris, we her family, came together with many of our friends and established the Euphinea Morris Memorial Scholarship. Many of you in the community gave from the heart because you knew that this would be a most worthy cause. In honor of her birthday, we are now establishing another campaign and hope

that the community, our family and friends, will once again help us in our efforts, to endow this scholarship fund. Interested persons can deposit directly at First Union National Bank, Belle Glade, or call Mrs. Shirley V. Morris at 996-8435 or Maude Vereen at 996-2340.



In Memory of our daughter. Breunna Shyniece Leeara James 7/20/93-11/28/96

our days since a year ago are like a blind man's jour All we know is that God gave you to us. but it seems like man has ay. His still painful. It still burts and it's still very bara to say goodbye to our yesterday. But in our hearts, souls and mi love for you will for ver stand. Bre-bre, you're some and we know non are ning back. We just hope and pray that your Heaven is better

We miss you Mama & Daddy Melinda Raisiey & Bradford James

# Thank Manks Manks

On this Thanksgiving weekend, we want to thank all of you who do business with us.

Together, we make a lot happen.

Buying your homes, educating your kids and enjoying an exciting, energetic retirement.

In the past 30 days alone, over 4,000 small business people joined the 480,000 businesses already working with us.

Over 47,000 of you opened a Barnett checking account.

Over 700,000 used our ATM machines.

Over 1,500 bought a home. Over 38,000 bought or leased a car through us.

To all of you, thank you.

As usual, we'll be here tomorrow morning, bright and early.

Coming up with ideas that work for you.

When we become a part of NationsBank, we'll do even better. With more up-to-date products and services and more convenience than ever. If you have thoughts on ways we can help, please let us know.

Thank you again.

**Barnett** 

# Redemptive Life Fellowship Announces Belle Glade Outreach

Join Us For The **Grand Opening Our Belle Glade Facility** 



Harold & Brenda Ray

Pastors

Sunday November 30th at 4:00PM

1650 S. Main ~ Directly Across From Belle Glade Bowl

For Free Bus Transportation Call 993-2600

PRAISE WORSHIP

POWERFUL PREACHING

HEALING DELIVERANCE

REVIVAL:: REVIVAL::

Revival Services Will Be Held Nightly at 7:00PM

December 2th ~ 5th

at

Redemptive Life Fellowship **Belle Glade** with **Guest Evangelist** Ella Coaster Dallas, Texas 1650 S. Main Street

**Relle Glade** 



# FREE FOOD

GIVE ~ A ~ WAY

December 8th



Redemptive Life Fellowship Church will distribute 1,000 boxes of prepackaged food items on a lst come, lst serve basis.

MONDAY ~ DECEMBER 8th



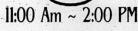
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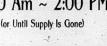
The Loading Ramp Between 5th & 6th Streets

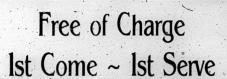
Belle Glade











**Redemptive Life Fellowship** One Church ~ ~ Two Locations!! 2101 Australian Avenue ~ 1650 S. Main Street West Palm Beach **Belle Glade** 

# Glades area first in county to get school nurses

Beach County's Glades area have a school nurse. As part of the Palm Beach County Health Care Districts \$4 million effort the Palm Beach County Health Care Districts \$4 million effort to place a nurse in every public school in Palm Beach County, the Gliades area schools were among the first to receive nurses. The Health Care District is in the process of hiring approximately 100 nurses to ensure that all of Palm Beach County's public schools have a school nurse in place by the end of 1997.

In placing the first group of

end of 1997.

In placing the first group of school nurses, the Health Care District used a combination of weighted criteria: the number of medically fragile students in school, number of students on choice, nameer as extension with plan, and number of school nurses already in the area. According to this rating system, the Glades area schools rank among the top 30 or top 25% of all Plam Beach County public schools. School nurse supervisor, Arnetta Kell, is proud of the school nurses she supervises and is the first \$\int \circ \cir he free and reduced school

The Health Care District's

school Health program is the result of a collaborative involving several organizations: Palm Beach County Health Department, the Palm Beach County School District, the Quantum Foundation, Florida Atlantic University School of Nursing, and area hospitals-including Palms West Hospital, Boca Raton Community Hospital, Good Samaritan Medical Center Working since the middle of June, the collaborative has been developing a program to ensure a full-time school nurse will be located in every public school in Palm Beach County Health Care District is an independent special taxing district responsible for planning, funding and coordinating health care and trauma services for the residents of Palm Beach County. It accomplishes this through provision of a managed health care program, administration of the Palm Beach County Trauma System (Trauma Hawk), and works in cooperation with local organizations to make school health services available.

Everglades Restoration...Continued from Page 1 ing up the mysterious and often inhospitable coast of southeast Florida.

Everglades Restoration...Continued from Page 1 ing up the mysterious and often inhospitable coast of southeast Florida.

The Drainage years 1915-1960

Not only were private sector interests encouraged to drain the Everglades; from the close of the nineteenth century to the present day the government has played the major role in reshaping the South Florida landscape. In the opening decades of the new century Governor Napoleon Bonaparte Broward established the Everglades Drainage District and attempted to drain the eastern Everglades. Some years later, following devastating back-to-back hurricanes of 1926 and 1928, the Okechobee Drainage District was organized. By the mid 1930's the Congressional Flood Control Act brought the federal government onto the scene. But by then, prolonged droughts were Preatening the future of the Everglades and south Florida. This long period of drought ended with the onslaught of the 1947 hurricanes, storms that dropped more than 100 inches of rain and left months of flooding in their wakes. Such vagaries of Nature made it clear that any water management project in South Florida would need to go beyond simple drainage and incorporate multi, purpose features. So it was that in 1948, Congress authorized what we know today as the modern system of water management in South Florida. The Central & Southern Florida Flood Control Project.

The Central & Southern Florida Project for Flood Control and Other Purposes (as it is officially dubbed, known as the CaSF Project for short) truly is a marvel of engineering and and planning. It was primarily constructed during the period of 1950 to 1975. It was designed and built as a multi-purpose project capable of providing flood protetion, drainage, water supply and other benefits to the sgricultural region adjacent clake Okechobee (the Everglades Agricultural region adjacent clake Okechobee the Everglades Agricultural region adjacent clake Okechobee the Everglades Agricultural region adjacent copy of the project provides water today's South Florida

region of south Florida. In addition, the project provides water supply, salinity control, navigation improvements and recretion and wildlife benefits. The project includes six major water storage areas (Lake Okeechobee, Water Conservation Area 1 which is also the Loxahatchee Wildlife Refuge, Water Conservation Areas 2A and 2B, and Water Conservation Areas 3A and 3BJ, 1400 miles of cangla and levees, 160 major water control structures; 18 major punsping stations and 2000 small-

3A and 3B): 1,400 miles of canals and levees; 150 major water control structures; 18 major purpting stations and 2000 small-er structures.

More effectively than any of the comprehensive plans that would come later, the C&SF Project established a massive land use plan for southeast Florida. It designated the area south of Lake Okeechobee for farming; it drew an 'urhan boundary Ne's' the east coast protective levee - which runs 100 miles from West Palm Beach to Miami - effectively setting off the urbanizing coast from the Everglades. It established the Water Conservation Areas to remain an Everglades habitat and water storage area, and provided the facilities necessary to guarantee that Everglades National Park Would always receive adequate water supply from the system.

In fact, without the Central & Southern Florida Flood Control Project, Florida and South Florida in particular would never have been able to develop into the major economic and oppulation centers they are today. In 1950 when the project was just underway, Florida ranked 18th among the states with a population of 2.8 million. By 1990, Florida had grown to 13 million, making it the fourth most populated state in the country. Built on the remanates of the older drainage projects, the C&SF Project is operated to provide flood protection during the water on the project of the control of the provide flood protection during the water on the placing water into storage in Lake Okeechobee and literature to the ocean firmugh the canal system. During the dry season, water is supplied from the lake and the water conservation areas via the canals to provide water for Arrigation, public water into storage in Lake Okeechobee becomes the back-up water supply for coastal residents in Palm Beach, Broward, Dade and Monroe Counties! Today, this concept of storing excess water in shallow impoundments is being proposed in the context of the east coast Water Preserve Areas. Under this proposal more canals, levees, pumps and water for fourties! Today this concept of sto



GLADES AREA PUBLIC SCHOOL NURSES hired by the Palm Beach County Health Care District got together for a luncheon last week. Shown seated, from left are: Community Health Nursing Supervisor, School Health Program Dept. of Health Arnetta Kelly; Ann Nicoll, Glades Central Full Service School Clinic; Randy Palo, Health Care Digtrict; Janet Still, Glades Central Full Service School Clinic; Janet Grant, Belle Glade Elementary; Standing, from left to right are: Blizabeth Ford, Pahokee Jr.78. High; Tambre Pace, Gove Elementary; Lynn DiMaio, Community Health Nursing Supervisor School Health; Sandy Rippen-Brown, Lake Shore Middle; Helen Murray, Rosenwald Elementary; Glenda Govan, Pahokee Elementary; Ann Meehan, School of CHOICE; Bettina Newcomb, Canal Point Elementary; Gloria Van Brocklin, ARNP Dept. of Health. Not pictured are Liz Henderson, Gladeview Elementary; Heather Bartley, Pioneer Park Elementry; and Bernadette Lange, FA.U.





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# Glades Dav Gator Tales

we go!"
This week is Thanksgiving and many area families will be spending it with their families, some in town and some out of state. Wherever you go, please remember to drive carefully and be sure to take a moment to give thanks for all your blessings.

Some needy families in the Glades will have more to be thankful for, thanks to the Food Drive sponsored by the school's National Honor and National Junior Honor Societies. NHS sponsor Sharon Societies. NHS sponsor Sharon Baumgartner reported that over 1,500 cans of food were brought in by faculty and stu-dents for the Thanksgiving project. Members took turns this week taking them to charthis week taking them to char-ities that included the New Hope Foundation and to area churches who are assisting the

Before embarking on their next project, a Christmas Toy Drive, the NHS and NJHS will

hold an induction ceremony for hold an induction ceremony for new members at 7 p.m., Wednesday, Dec. 3, in the school's Tripp Hall. To qualify for membership, students must have a high grade point average and meet certain stan-dards for service, character and leadership. GDS congratulates senior.

and leadership.
GDS congratulates senior
cheerleader Angela Miller, who
in in New York this week participating in Macy's ticipating in Macy Thanksgiving Day Parad Angela qualified for the All Star Cheerleading Squad at the Universal Cheerleading Association's cheerleading camp in Bradenton last summer. We expect to hear some great stories about New York City and the Parade when she returns. We'd like to urge parents,

We'd like to urge parents, friends and the rest of the Glades Day community to come to an Open House, Monday, Dec. 1, in honor of the opening of the Robert L. Mace Athletic Center in Dora B. McWhorter Hall. The Open

House will take place from 6 p.m. to 9 p.m.. Visitors can tour the new facilities, includ-ing the remodeled Art room and Glee Club room Refreshments will also be pro-

vided.

REMINDER TO PARENTS:
The yearbook staff will be taking orders for the '98 Gator
yearbook during first period
each morning next week (Dec.
1-5). The books are \$37 for
underclassmen; \$40 for

seniors.

NEW, THIS YEAR- A
VIDEO YEARBOOK! For an
additional \$20, you can receive
a 45-minute videe that will
feature highlights of your
child's school year, including
sports, homecoming, prom,
graduation, clubs and elementary events. This is the first
time GDS has evertried a
video yearbook along with the
printed book, and we're excited
about it. Get in on the history
and order what may become a
collector's edition!

# Making dreams come true

This past weekend was one ost enjoyable, in tive and unique experiences that I have ever been exposed to in my life. The very special occasion that I speak of was my trip to Auburn University in Alabama. Through the char in Alabama. Through the char-itable efforts, of many people and organizations, Concerned Youth for Community Improvements (C.Y.C.I.), Men of Distinction (M.O.D. I was able to attend the Iron Bowl which paired Auburn University against the University of Alabama. Accompanying myself on this trip were several other memtrip were several other members of M.O.D. from Palm Beach County: Anquan Boldin (Pahokee), Willie Kleckly (Pahokee), Eric Moore (Pahokee), Anton Paige (Wellington) and Jerome West (Pahokee). We ventured to Auburn with three volunteers from C.Y.C.I.

Crawford, Jerone Powell and James Scott. I would like to personally thank God for men like this. They serve as positive and absolutely great role modmitted workers. The trip to Auburn was not the first of the sort. Many other educational and adventurous journeys have taken place also. Frequently, we engage in activities like the trip that give teenagers a chance to explore the incredi-ble amount of things that are unfamiliar to their present sur-roundings. The journey to Auburn was extra special because it gave the members of M.O.D. a chance to see past members who now attend the University of Auburn. This let us know that through diligent-

I strongly encourage those of you who have an sincere desire

els for young males. In addition to holding community service related jobs, they also spend an enormous amount of hours volunteering their time in vast aspects. They are continually striving to help young myself know what life is really people succeed in life. the group are to ignite of estab-lish positive attitudes, motive young men to excel in life and young men to excel in life and to help them develop a supreme work ethic in whatever career they may select in their life. Other programs at C.Y.C.I. are designed to meet and fulfill the needs of others. and fulfill the needs of others.
And all of the programs have
people like Mr. Crawford, Mr.
Powell, and Mr. Scott, who
willingly aid those who want to
go places and do something to
better themselves.
On behalf of the mem-

On behalf of the mem-bers of M.O.D., I would like fo extend thanks to the staff of C.Y.C.I., Executive Director Patricia Wallace, the City of Pahokee, and Palm Beach County (transportation). Without you, there would be no future for many of us. Congratulations for being an inspiration and positive

# HIPPY begins family services

The Home Instruction Program for Preschool Youngsters (HIPPY) of South Bay began servicing families

preschool program designed to help parents provide educa-tional activities for their preschool children. The pro-gram stresses the important role that parents do is a home-based role that parents play in their children's education. HIPPY is a three-year program designed to serve families of three, four,

meet eighbirty criteria.

HIPPY at Rosenwald
Elementary is presently
recruiting preschoolers in
South Bay for the 1997-1998

schod yeer.

Parent educators for the
South Bay HIPPY program
are, Yvonne Kelting, Donna'
Murdock (lead), Guadalupe
Garcia (lead), Mary Stinson,
Laura Garza, Norma Messam,
and Lorrie Godwin, coordinator. These trained parent edu-

and five year old children who cators enter HIPPY homes weekly to assist parents in training to become their child's first teacher. Parents learn that they play an instrumental role in their child's education, a role that cannot be replaced by schools.

If a parent/guardian is interrolling their child in ested in enrolling their child in the HIPPY program, please call Ms. Godwin at Rosenwald Elementary in South Bay at 993-1964

# CAT TALK from Gove Elementary

Student Council Election is a school wide effort that allow students in second through fifth grades an opportunity experience what it is truly like to participate in the decision making process of an organiza

During the event, students will hold elections, participate upcoming activities," said

in student council meetings and solve student council related problems: Hopefully ch participation will caus students to begin thinking dents become more informed about active citizenship and about the importance of gov-their possible roles in governorment which, in turn, will

"We are excited about the

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Friday, November 28, 1997,

At Your Hometown Dealer Store Register 7:00 A.M. to 10:00 A.M.

Drawing at 10:00 A.M.

Principal Margarita Pinkos. "We believe that through these elections, our school has a great opportunity to help students become more informed

lead to more knowledgeable citizen participation in the future.

# Elementary hosts Read

Parents and community friends are cordially invited to read on December 8 from 8:30-2 at Glade View Elementary School for Read With Me Day.

# 00PS!!

The Sun would like to apologize to Glades Day students Pablo Sanchez and Alicia Schaper and their families.

In our Nov. 20 Sports Vearbook, these two students photos were inadvertently placed in each other's photo boxes. Pablo is indeed the Most Athletic Male Player and Alicia is definitely the Most Athletic Female Player.

All I Want For Christmas Is A New

house and in the celery field. Since becoming a Licensed Child Care Provider (Sept. 1990), she has taken twenty in-service hours every year and she says she will continue to do so as long as she remains in the child care business. She has attended several

She is:

1) A Family to Family
Child Care graduate.

2) Certified in C.D.A.

3) Accredited by the
(NAFCC) Ms. Willis was

the first to receive her accreditation for Family Child Care . 4) Accreted validator for The

National Association for Family Child Care (8-23-97) and has completed Second

Ms. Willis was one of the only two providers to receive a Gold Seal Award at the confer-ence that was held in Orlando, Fl October 22-25, 1997.

Start Program, Ronald

McDonald visited the school

promoting the importance of

reading saying, "Readers are

leaders!

FI October 22-25, 1997.

Ms. Willis is a trainer and instructor for the Family to Family child Care Training Class, she says she would like to encourage all new child care providers who haven't had the class to sign up by calling Resource and Referral at 1-800-683-327 or contact Ms. Willis at 996-2286. Classes will begin January 13 through begin January 13 through March 17, 1998. Space is limit-

Five other child providers have just been accredited and are now awaiting their scores. They are: Evelyn Bolden, Jacqueline Hester, Ola Mae Simeton, Willie Jewel Bennett and Thelma Hart.



Friday, November 28th

Great Prices On Pre-Viewed Movies! Save BIG On

Pre-Played Games!

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# Glade View With Me Day



SORRY, KIDSI



Only at: 4422 Hwy. 441 N. • 467-0900 (1 mile north of high school)

people succeed in life.

Numerous activities are

planned and acted upon by
these very dedicated and committed workers. The trip to

These men were Herbert

ly putting forth an effort as they did, we could also excel and achieve mass goals in life.

to excel in life to contact C.Y.C.I. There are a wide variety of programs that cater to the need of everyone M.O.D. is



Accepting the challenge correlate with the Running

On November 17 the first visible signs of their progress grade classes at Kathryn E. towards that goal. The chilkicked off their Running Start Running Start Program gives

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Cunningham Elementary dren "accepted the challenge" of reading 21 books. For the Reading Program. The kick-off, first graders met outside to "accept the challenge." first graders a reading goal They took part in several they can meet and establishes relays and fun activities. To

Local child care provider receives Validator's Award



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11/27



CLERICAL: Full time clerical position in research & development dept. Computer literate. To apply, come: by A. Duda & Sons, Inc., 6000 Duda Road, Belle Glade. 996-7621. Monday thru Friday, LOCAL CANDY ROUTE, 30 vending machines. Earn approx. \$800 a day. All for \$9995. Call 800-998-VEND. FCAN 8am - 5pm. EOE. HENDRY REGIONAL MEDICAL Center

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Ret, 401K, group ins. No exp. nec.; we will train. Est. Co., 1919; EOE. M-F. Call 561-996-6261, ask for Trey or call 561-478-5660, ask for John.

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LEAD THE MEAN CONTROL TO THE MEAN CONTROL TO THE CONTROL TO THE MEAN CONTROL TO THE CONTROL THE

DRIVER...AmeriTruck/Scales Transport. Haul over 80% drop-n-hook, late model equipment, health, dental, prescription card, 401K, satellite communications. Need CDL with HazMat. William, 809-320-0927. FCAN: 11/27

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job line. For employment inquiries, call 941-902-3085.EOE. tfn

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son, CX/Roberson is looking for flatbed and van semi drivers. Up to 30-31 cents/mile to start. Need class A CDL, 1 cents/mile to start. Need class A CDL, 1 year OTR. 800-473-5581. EOE/mf. FCAN.

ASSISTANT TEACHER: Wanted: Pe

ASSISTANT TEACHER: Wanted: Piezro
to work with children ages 6 wks. to 5
years in a Migrant Head Start setting as
an Assistant Teacher in the Infant Room.
Preferred requirements: billingual, GED,
High School Diploma, (INFANT/TODDLER COA. If position is in the Infant or
Todder Rooms) & can read & write well.
Acceptable: work towards GED, read &
write well and a sullimense.

write well and a willingness to learn Deadline: December 4, 1997. Please ca 561-996-2939 or come by 475 U.S. Hwy 27 North, South Bay. EOE. 12/4

DRIVER, OTR: Covenant Transport. DRIVER, OTH: Covenant Transport. Want to make some serious MONEY before Christmas? Family security, full benefits, top pay and miles. Call Covenant Transport, 888-MORE-PAY or call 800-441-4394. Graduate students



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Irriendly, fiardworking, neat's and
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at 318,000 yearly. Send resume to:
Southern Management Corp. 324
Attn: Rod Ehlinger.

LEAD TEACHER: East Coast Migrant Head Start Project is now taking applications for a Lead Teacher, Infant Room. ECMHSP senses/bildere 6 wis, to 5 vs. in a Migrant Head Start setting, Qualifications preferred-bilingual, AR Early Childhood or related field & six months experience teaching preschool children. Acceptable-CDA credential (in room advertising for), 18 Diploma/ECD and one year experience working with infants

SOUTH BAY CORRECTIONAL FACILI-TY is seeking a business manager. Salary range: \$40K - \$46K + benefits. Fax resume to: 561-992-9551. EOE. M/F/H/V: 12/18



All shifts. Flexible hours. Commission & Tips. \$5/hr. Apply in person. 934 South Main St. **Big Lake Plaza** 

CLEWISTON HEALTH CARE CENTER is seeking CNAs for all shifts for full time and part time positions. We offer free uni-forms, tuition reimbursement, new wages, growth opportunities and a family atmosphere. New graduates are encouraged to apply. Contact Alina Miracle at 941-983-5123.

DRIVERS...SWIFT TRANSPORTATION hiring truck drivers. Regional runs available! Training is available! Excellent pay & benefits. Consistent miles. Home more often, tuition reimbursement...800-644-

TEACHER: East Coast Migrant Head Start is now taking applications for a Teacher in the Intant Room. ECMHSP serves children 6 wks. to 5 yrs. in a Migrant Head Start setting. Ozalitacions: preferred-billipad. CDA & 6 months experience working with infants & tod diers. Acceptable-155 lipidme or 6ED & one year experience working with infants & toddfers, read & write well. Closing date: December 4, 1997. Please call 561-986-2399 or come by 475 U.S. Hy; 27 North, South Bay. EOE.

SENIOR ACCOUNTANT: U.S. Sugar Corp. has an immediate opening for a senior accountant. Requires a thorough knowledge of a discipline equivalent to a full floor year college. Education in accounting or sirelated field. Required the ability to communicate verbally and in writing. Three years experience in accounting preferred. Requires the ability to indestand financial statements, journal entries and accounting profited profits of the ability to meet deadlines and work independently when necessary. Requires the ability to meet deadlines and work independently when necessary. Requires the ability to compare the ability to prefer the profit of the profit of the accounting preferred with the prefer deadlines. The ability to research laws and work independently when necessary. Requires the ability to compare of the profit SENIOR ACCOUNTANT: U.S. Sugar

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RECEPT/SECTY for not for profit he organization in Belle Glade, Excellent phone skills a must. Windows 95, Microsoft Office and general office sup-port. Must be reliable. Mon-Fri, 8:30-5. Billingual a plus. Please send resumes to e Rural Health Net Attn: Andrew Behrman, 1500A NW Avenue L, Belle Glade, Fl 33430 or fax to 11/27

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The Southern Gardens Citins Processing Corp., a subsidiary of U.S, Sugar Corp., has an immediate operating for a customer accounts specialist. Requires accounting knowledge equivalent to hat which could be acquired with a two year (Ag) degree in accounting or experience in the sales and/or accounts receivable areas in order or recorrolls sales and account necessity. ro reconcile sales and account receivable accounts, and generate monthly accounting close documents. Requires the ability to communicate effectively in writing and orally. If qualified, please send resume to: U.S. Sugar Corp., Human Resources Dept., P.O. Drawer 1207. CLewiston, Fl. 33440, FAX: 941-902-2889. EOE. 11/27

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Classified ad to read as follows:

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The Pediatric Center

Shirley Marineau, M.D. Stacey Clark, M.D. Grisell Diaz de Villegas, M.D. Susan Shamaskin, DO Ali Khosravani, M.D.

(561) 996-5252

#### Palms West Hospital Receives Accreditation with Commendation.

Palms West Hospital has achieved accreditation with commendation from the Joint Commission on Accreditation of Healthcare Organizations. This is the highest level of accreditation awarded by the Joint Commission, which is the nation's oldest and largest accrediting body.

"Receiving Accreditation with Commendation is a significant achievement, one that recognizes exemplary performance by Palms West Hospital", says Dennis S. O'Leary, M.D., President, Joint Commission. "This organization-should be commended for its commitment to providing quality care to the people in the community.

#### ORTHOPEDICS/PODIATRY



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James T. Clancy, D.P.M.

#### SPOTLIGHT



Since its establishment in 1987 in Wellington, The Pediatric Center has provided services to children in Palm Beach County and the western commu nities. Due to the growing number of patients traveling from the Belle glade, Pahokee and Clewiston areas, we have decided to open an office in Belle glade at the Palms West Professional Plaza.

Our staff consists of our board certified pediatricians, Dr. Shirley A. Marineau, Dr. Susan Shamaskin, Dr. Stacey Clark and Dr. Grissel Diaz del Villegas. Recently joining us is Dr. Ali Khosravani, who is board eligible in pediatrics and will be taking his exam this year. As an added benefit, four of our physicians are bilingual in English and Spanish.

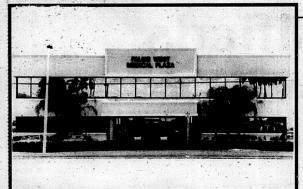
Our practice specializes solely in the care of children - from newborns to adolescents. We provide services such as well child care, including immunizations, hearing and vision testing, hemoglobin tests as well as tuberculosis screening. Because of our special training, exam rooms and instrumentation, we are able to take care of children of all ages including children with disabilities. Also, we diagnose and treat most childhood illnesses and pay special aftention to prevention. When needed, we refer to pediatric sub-spe-

The Pediatric Center offers special services for children with chronic ear infections and monitors our asthmatic patients with the help of in-house oxygen measurements as well as spirometry. We offer in house testing for other diseases as well. Also, we make special arrangements to provide free immunizations to patients without insurance coverage. We invite you to visit our new office in Suite 202 and meet our doctors. We are providers for most insurances and accept Medipass and Medicaid. Office hours are Monday, Thursday and Friday from 9:00 am to 5:30 pm and Wednesday from 9:00 am to noon. We also offer emergency services Saturday morning in our Wellington office, located at 10111 West Forest Hill Boulevard. For more information, call our office at (561) 996-5252.

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# The Sun SPORTS

Pigskin Picks ....pages 4B & 5B

**Turkey Letters** pages 5-8

## **Grassy Waters Festival & Car Show**

...page 4B



SHE WAS EVERYWHERE....Alice Thompson, executive director of the Pahokee Chamber of Commerce used this scooter to get around to the many activities at the Grassy Waters Festival



ALL "TUCKERD" OUT..Tucker Tillis gives MIchelle Henson a ride in this wagon at Grassy. Waters. Both children are from Canal Point.

# Pahokee advances in play-offs

By Robbie Everett
The Blue Devil Gridders led by all-star junior quarterback Anguan Boldin regrouped and handily defeated the Cocoa Beach Minutemen, last Friday night in the first round of 3A playoffs. Cocoa led the Blue Devils for only a brief period in the first quarte. Boldin scored three times on runs of 1 yard, 7 yards and 1 yard. Freshman standout Jawarski Bouie score of first for the Blue Devils on a kick word received for the Green was been supported by the proposed for the Blue Devils on a kick wide received Jerome West would tie the game. Boldin and McPherson would follow with touchdown runs

of 17 and 1 yard respectively. Pahokee would lead at half-time 34-14.
Boldin connected with Edwards for a 10 yard touchdown, Demetrius Fitzgerald recovered a fumble for a 12 yard touchdown and Emmanuel Hendrix. had a 5 yard touchdown run extending Pahokee's lead to 54-14. Cocoa was able to get on the board twice in the 4th quarter cutting the lead by 12 points. Jawarski Bouie ended the game with a 41 yard run making the final score 61-26.
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By Larry Barnes

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end of the night two of the · Friday. end of the night two of the teams would move on to the next round of play-offs, while one was left to make sense of early elimination.

The Glades Day Gators played host to American Heritage from Plantation on Eviden wicht This game fea-

Heritage from Frantation on Friday night. This game fea-tured a little more than advancing in the play-offs it also held family bragging rights for one of the two head

edeches.

Byron Warker former Glades Day coach, now coach of American Heritage, and Pete Walker, present Glades Day coach squared off on Gator field for the second meeting this season.

In the first game during regular season when these two dueling cousins faced one another Pete Walker and his

Gators took the win in double overtime, but in this play-off match up it would take only four quarters to decide a win-

The two teams traded first half touchdowns and went into half time tide 7-7.

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The third quarter was all defense for both teams, Foster with 91 yards, 20 carries broke the tie with 10:40 remaining in the fourth quarter with his second touchdown run of the night putting the patriots up 14-7. The Patriots patriots up 14-7. The Patriots would get some much needed insurance when Junior run-ning back Evan Johnson who rushed for 88 yards on 14 car-ries scored the win for the Patriots with a thirty yard touchdown run with just a lit-tle over a minute remaining in

The Gators took over after the ensuing kick-off on their own 35 yard line with just under a minute remaining in

Zack threlkeld, senior Gator quarterback, who led all area quarterback, who led all area small school passers this sea-son, hit Pablo Sanchez another Gator senior stand out and Glades Days male athlete of the year on a deep side line pattern to put the Gators in Patriot territory. Three plays later Threlkeld connected with Alex Molares, senior halfback thousand yard rusher of the Gators this season on a screen pass and Molares with a very impressive run with a very impressive run went thirty yards avoiding went thirty yards avoiding four Patriot would be tacklers for a Gator touchdown with thirty seconds remaining to make the game score 20-14. The Gators failed to recover an on side kick attempt and the Patriots sat on the ball to run out the clock for the win.

Coach Pete Walker said that he was proud of his team who won the division championship on what had been titled a rebuilding year for the Gators.

# Glades Central rolls over Key West 63-6

By Larry Barnes

The number one state ranked 4-A Glades Central Raider hosted the Key West Conchs' but the Raiders were anything but a giving host as they man-handled the Conchs' 63-6.

The Raiders controlled the game from the first play from scrimmage when running back Campbell for a 56 yard touchdown romp. On the Raiders next possession Banks threw an eleven yard touchdown pass to Regie Vickers who made an outstanding catch in the

end zone.

The Raiders also added a The Kaiders also added a defensive touchdown when Derik Sanders intercepted the ball and ran it back for a score. The Raiders went into the half with a 50

into the half with a 50 mothing commanding lead over the Conchs.

The Raider Legend of Dome (LO.D.) defense has given up an unheard of 27 points in the entire regular season and only gave up 6 points to this play-off team.

And you don't have to be a statistition to understand what an overpowering dominating defensive that it

takes for such a task as this. The Raiders controlled every aspect of the game.

every aspect of the game.
Quarterback Banks and
his arsenal of weapons controlled the game offensively
and Dwight Jackson
stepped in for the special
teams with a 90 yard kigkoff return to start the second half.
So if you are a football
fan come on out and sun-

fan come on out and sup-port the Raiders and treat yourself to some first class football as the Raiders take on Palmetto next week in the second round of play

# Pahokee Blue Devils take a 61-26 lead against Coco Beach

By Larry Barnes
Friday night at Pahokee
Blue Devils field, under the lights, a very spirited marching band plays an intro fight song, Jumb-Tron Flashes On. Left hand Tron Flashes On. Left hand corner, head and sholder shot, of Anguan Boldin under caption reads, "Blue Devils Junior Sensation Quarterback." Right side of sereen a picture of Cocoa Beachs' Minuteman tack-

ling the air.

I think by now you get the picture Anguan Boldin and the Pahokee Blue Devils had their way in the first round of the playoffs when they disposed of the minutemen from Coco Beach by a score of 61-26.

The Devils deffense was momentarily confused with Cocoa Beachs' deliberative option offense which took the opening drive 80 yards for a score and then added

for a score and then added a 2 point conversion for an 8-0 lead. But the Devils wasted no time evening things up.

Second string tailback, Jawarski Bouie, ran the ensuing kick-off back 76 yards down the right side untouched.

Boldin hit a wide open to Jerome West for the 2 point conversion. From there Pahokee never looked back. Boldin playing only 7 minutes into the second

half had total of 257 yards of offense 133 rushing and

of offense 133 rusning and 124 passing.

The Blue Devils had a total of 6 different players with touchdowns including Demetrious Fitzgerald a lineman who blocked the

lineman who blocked the Cocoa Beach punt and ran it in for the score. The Blue Devils take on Miami Gulliver at Blue Devil field next week under the lights amidst the sounds of the O.D. Express and that great feeling of fall football classics so the come on out and be a part of it all and show your sup-port for the Pahokee Blue Devils.

# Sports Briefs.....

#### 4th Annual Golf Tournament

Dust off those clubs. The Belle Glade Volunteer Fire Department is sponsoring its 4th Annual Golf Tournament Saturday, December 13, 1997. The Tournament is to be held at the City of Belle Glade Golf-and Country Club.

and Country Chib.

Proceeds from this tournament are be used for purchase of children's fire safety education material. promise not to hose anyone!!

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The Belle Glade Golf Course will provide the challenge and we'll provide the camaraderic. So grab your partners and join us-for q day of fun.

For sponsorship and fees information, please contact: Lori. Crawford at (561) 996-2023. Entry forms can, be picked up at the Belle Glade Fire Department.

#### **Palm Beach County Sports** Hall of Fame in 1998

Nominations are open for persons to be considered for induction into the Palm Beach County Sports Hall of

Fame in 1998.

The 22nd annual Palm Beach County Sports Hall of Fame awards dinner will be held early in 1998, according to Joe Ceravolo, the new president of the Hall of Fame committee. A date and site will be announced soon. In addition to the induction ceremonies, special awards are presented annually to the Professional Athlete of the Year, Amateur Athlete of the Year and Coach of the Year.

Athlete of the Year, Amateur Athlete of the Year and Cogach of the Year.

The deadline for nominations for these three annual awards is December 31, 1997. Resumes should be mailed to The Sun Newspaper, 417. Nw. 16th Street, Suite 6, Belle Glade, FL, 33430 attention Jennie M.

Breathtaking Savings. Breathtaking Cause. The 1998 Lung Card is now available at a reduced rate!

You and your golf partners can enjoy free or reduced green fees at the finest courses in Florida when you purgreen fees at the finest-courses in Florida when you purchase the American Lung Association's Golf Privilege Card. Take advantage of our early bird special; the cost is \$15 until January 31. After January 31 the Lung Card is \$20 each or 4 for \$70. More than 600 courses are included on the card with over 400 in Florida and more than 100 in South Florida!

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up the sport.

All proceeds from the Golf Privilege Gard benefit the programs and services of the American Lung Association of Southeast florida in its fight against lung disease, The 1998 Golf Privilege Card is valid until the end of October 1998; a few courses extend play all year. They are sold at many locations throughout South Florida.

For more information about the "Lung Card" or to place your order, please call (561) 659-7644 or 1-800330-5864.

# The Sun SPORTS

Pigskin Picks ....pages 4B & 5B

**Turkey Letters** pages 5-8

## **Grassy Waters** Festival & Car Show

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The Glades Day Gators played host to American Heritage from Plantation on Friday night. This game featured a little more than advancing in the play-offs it also held family bragging rights for one of the two head coaches.

rights for one of the smooth of the coaches.

Byron Walker, former Glades Day coach, now coach of American Heritage, and Pete Walker present Glades Day coach squared off on Gator field for the second action this season.

meeting this season.

In the first game during regular season when these two dueling cousins faced one another Pete Walker and his

Gators took the win in double overtime, but in this play-off match up it would take only four quarters to decide a win-

ner. The two teams traded first

The two teams traded first half touchdowns and went into half time tide 7-7.

The third quarter was all defense for both teams. Foster with 91 yards, 20 carries broke the tie with 10:40 remaining in the fourth quarter with his second touchdown. ter with his second touchdown run of the night putting the patriots up 14-7. The Patriots would get some much needed insurance when Junior running back Evan Johnson who rushed for 88 yards on 14 carries scored the win for the Patriots with a thirty yard touchdown run with just a little with the patriots with a thirty yard touchdown run with just a little with the patriots with a thirty yard touchdown run with just a little with the patriots with a thirty yard touchdown run with just a little with the patriots w

touchdown run with just a lit-tle over a minute remaining in the game.

The Gators took over after the ensuing kick-off on their own 35 yard line with just under a minute remaining in

Zack threlkeld, senior Gator quarterback, who led all area small school passers this sea-son, hit Pablo Sanchez anoth-er Gator senior stand out and Glades Days male athlete of er Gator senior stano out and Glades Days male athlete of the year on a deep side line pattern to put the Gators in Patriot territory. Three plays later Threlkeld connected with Alex Molares, senior halfback thousand yard rusher for the Gators this season on a screen pass and Molares with a very impressive run went thirty yards avoiding four Patriot would be tacklers for a Gator touchdown with thirty seconds remaining to make the game score 20-14.

The Gators failed to recover no nide kick attempt and the Patriots sat on the ball to run out the clock for the win. Coach Pete Walker said that

Coach Pete Walker said that he was proud of his team who won the division championship on what had been titled a rebuilding year for the

# Glades Central rolls over Key West 63-6

By Larry Barnes
The number one state
ranked 4-A Glades Central
Raider hosted the Key West
Conchs' but the Raiders
were anything but a giving
host as they man-handled
the Conchs' 63-6
The Raiders controlled
the game from the first
play from strimmags whom
running back Campbull
took a pitch around left end
for a 56 yard touchdown
remp. On the Raiders net
possession Banks threw an
leaven yard touchdown pass
to Regie Vickers who made
an outstanding catch in the

# Pahokee Blue Devils take a 61-26 lead against Coco Beach

By Larry Barnes
Friday night at Pahokee
Blue Devils field, under the
lights, a very spirited
marching band plays an
intro fight song, JumbTron Flashes On. Left hand Tron Flashes On. Lett nand corner, head and sholder shot, of Anguan Boldin under caption reads, "Blue Devils Junior Sensation Quarterback." Right side of screen a picture of Cocca Beachs' Minuteman tack-

Beachs' Minuteman tack-ling the air.

I think by now you get the picture Anguan Boldin and the Pahokee Blue Devils had their way in the first round of the playoffs when they disposed of the minutemen from Coco

Beach by a score of 61-26.

The Devils deffense was momentarily confused with Cocoa Beachs' deliberative Cocca Beachs deliberative option offense which took the opening drive 80 yards for a score and then added a 2 point conversion for an 8-0 lead. But the Devils wasted no time evening

things up.
Second string tailback,
Jawarski Bouie, ran the
ensuing kick off back 76
yards down the right side

untouched.

untouched.

Boldin hit a wide open to
Jerome West for the 2
point conversion. From
there Pahokee never looked
back. Boldin playing only 7
minutes into the second

half had total of 257 yards of offense 133 rushing and 124 passing. The Blue Devils had a

total of 6 different players with touchdowns including Demetrious Fitzgerald a lineman who blocked the Cocoa Beach punt and ran

The Blue Devils take on Miami Gulliver at Blue Devil field next week under the lights amidst the sounds of the O.D. Express sounds of the U.D. Express and that great feeling of fall football classics so come on out and be a part of it all and show your sup-port for the Pahokee Blue Devils.

#### Briefs..... Sports

#### 4th Annual Golf Tournament

Dust off those clubs. The Belle Glade Volunteer Fire Department is sponsoring its 4th Annual Golf Tournament Saturday, December 13, 1997. The Tournament Saturday, December 13, 1997. The Tournament is to be held at the City of Belle Glade Golf and Country Club.

Proceeds from this tournament are

Proceeds from this tournament are be used for the purchase of children's fire safety education material. We promise not to hose anyone!!

The Belle Glade Golf Course will provide the challenge, and we'll provide-the camaraderie. So grab your partners and join us for a day of fun.

For sponsorship and fees information, please contact Lori Crawford at (561) 996-2023. Entry forms can be picked up at the Belle Glade Fire Department.

Polar Reach Courter Crawford at Contract Contract Courter Crawford at Contract Courter Crawford Courter Crawford

#### Palm Beach County Sports Hall of Fame in 1998

Nominations are open for persons to be considered for iduction into the Palm Beach County Sports Hall of

Fame in 1998.

The 22nd annual Palm Beach County Sports Hall of Fame awards dinner will be held early in 1998, according to Joe Ceravolo, the new president of the Hall of Fame committee. A date and site will be announced soon. In addition to the induction ceremonies, special awards are presented annually to the Professional Athlete of the Year, Amateur Athlete of the Year and Coach of the Year.

The deadline for nominations for these three annual awards is December 31, 1997. Resumes should be mailed to The Sun Newspaper, 417 N.W. 16th Street, Suite 6, Belle Glade, FL. 33430 attention Jennie M.

Breathtaking Savings. Breathtaking Cause. The 1998 Lung Card is now available at a reduced rate! You and your golf partners can enjoy free or reduced green fees at the finest courses in Florida when you purchase the American Lung Association's Golf Privilege Card. Take advantage of our early bird special; the cost is \$15 until January 31. After January 31 the Lung Card is \$20 each or 4 for \$70. More than 600 courses are included on the card with over 400 in Florida and more than 100 in South Florida!

The Golf Privilege Card makes a great gift for these who routinely or occasionally golf or would like to take up the sport.

who routinely or occasionally golf or would like to take up the sport.

All proceeds from the Golf Privilege Card benefit the programs and services of the American Lung Association of Southeast florida in its fight against lung disease. The 1998 Golf Privilege Card is valid until the end of October 1998; a few courses extend play all year. They are sold at many locations throughout South Florida.

For more information about the "Lung Card" or to place your order, please call (561) 659-7644 or 1-800330-3844

50 0



STA	NDINGS
	Last Wk.

\$ 1	Last VVK.	All
•Big A	5-5	85-35
Jim Cochran	5-5	88-32
•Toni Jennings	6-4	90-30
Jimmy Beno	4-5	92-27
•Gary Melvin	3-7	87-33
•Clay Connell	5-5	85-35
Robert Archer	5-5	90-30















6.

Glades Central vs. Palmetto	Raiders SE	EE SEC	TION	A Raiders	Raiders SEE SEC	TION A
Pahokee vs. Miami Gulliver	Blue Devils .			Blue Devils	Blue Devils	
Clewiston vs. Tampa Catholic	Clewiston	,		Clewiston	Clewiston	*
Arkansas vs. LSU	LSU			LSU	Arkansas	
Georgia vs. Georgia Tech	Georgia	7. 450 67. 9.4		Georgia	Georgia	
Indianapolis vs. New England	New England			New England	New England	
Detroit vs. Chicago	Detroit	10 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	A	Detroit	Detroit	
Dolphins vs. Oakland	Dolphins	1.6		Dolphins	Dolphins	
ays vs. Baltimore	Jays		1888 B. C.	Jays	Jays	
Tampa Bay vs. New York Giants	Tampa Bay			Tampa Bay	Tampa Bay	

STA	NDINGS

	Last Wk.	All
Mike Burkett	5-5	92-28
Billy Rimes	5-5	89-31
Hattie Bennett	5-5	84-36
<ul> <li>Vera Robinson</li> </ul>	3-7	88-32
Steve Stafford	6-4	86-34
Donny Moss	3-7	86-34
Penny Lester.	4-6	85-3















Glades Central vs. Palmetto	Raiders SEE SE	CTION A	Raiders SEE SEC	CTION A	Raiders	Raiders	Raiders*
Pahokee vs. Miami Gulliver	Blue Devils		Blue Devils		Blue Devils	Blue Devils	Blue Devils
Clewiston vs. Tampa Catholic	Clewiston		Clewiston		Clewiston	Clewiston	Clewiston
Arkansas vs. LSU	LSU		LSU		LSU •	LSU	LSU
Georgia vs. Georgia Tech	Georgia		Georgia		Georgia	Georgia	Georgia
Indianapolis vs. New England	New England		New England		New England	New England	New Eng.
Detroit vs. Chicago	Detroit		Detroit		Detroit	Detroit	Detroit
Dolphins vs. Oakland	Dolphins	1	Oakland		Oakland	Dolphins	Dolphins
Jays vs. Baltimore	Jays		Jays -		Jays	Jays -	Jays
Tampa Bay vs. New York Giants	Tampa Bay		Tampa Bay		New York	Tampa Bay	Tampa Bay



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349 N.W. 16th Street, Ste. 105 Belle Glade 561-996-6268



#### **November Calendar of Events**

- Imports only test & tune and E.T. Bracket Race

05 - 1/4 mile test & tune

1/4 mile test & tune

E.T. Bracket Race

12 - 1/4 mile test & tune

- 1/4 mile test & tune 15 - E.T. Bracket Race

18 - 1/4 mile test & tun

19-23 - Sunoco 5-Day Bracket Championship Presented by Budweiser & Drag Racing Monthly Magazine, this week long competition attracts 2,000 racer entries from 30 states along with as many as15,000 spectators.

Amoco Mountain Dew Citrus Nationals Cornerstone of the Rebel Winter Drag Racing Cornerstone of the Rebel Winter Drag Racing Series presented by Amoco Dealers, featuring NHRA Top Fuel Dragsters, Alcohol Dragsters & Funny Cars, Jet Cars, The Jet Trück, and the Roger Dean Cheverolet Pro Modified Nitrous Shootout with a full complement of sportsman cars and drivers. This is the second most highly attended event of the year drawing 35,000 racers and spectators. and spectators.

#### Glades Central High School 1997 Varsity Football Schedule

	3-0-31	rope John Faut	YYLIL
,	9-12-97	** Royal Palm Beach	Win
	9-19-97	Clewiston	Win
	9-26-97	Wellington	Win
	10-3-97	Open	
	10-10-97	* Fort Pierce Westwood	Win
	10-17-97	**Cardinal Newman Away	Win
	10-24-97	***Suncoast	Win
	10-30-97	Olympic Height	Win
	11-7-97	*** Forest Hill	Win
,	11-14-97	**Pahokee (MUCK BOWL)	Home 7:30

District Games

Conference Games
\* Conference & District Games

#### **Glades Day School** 1997 Varsity Football Schedule

9-5-97	LaBelle Win	2
9-12-97	King's Academy Win	2
9-19-97	American Heritage Win	2,
9-26-97	Benjamin. Win	ž
10-3-97	Frostproof Wi	n
10-10-97	OPEN .	
10-17-97	Miami Gulliver Aw	a
		-77

St. Edwards Away 10-31-97 HOLLYWOOD CHRISTIAN HOME Moore Haven 11-7-97 Away 7:30 John Carroll 11-15-97

# FOOTBALL GAME:

A group of people needing exercise watching a group of people needing rest.



-A W. Forest Hill Blvd fellington, FI 33414 (561) 753-8465

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Belle Glade Fire Department Volleyball Team participated in the Grassy Waters Volleyball Tournament. (L to R) top - Paul Slonaker, Frank Cote, bottom - Henry Mills and Krista Mills.

#### Moroso Motorsports Park, Inc. 1998 Special Event Dates

HOT ROD SUNDAY

January 1-3 January February 1 February 21-22 March 14-15 May July August 2 September 13 October 3-4 November 18-22 November 28-29 December

HOT ROD POWER FESTIVAL ALL SPORT ALL CHEVY SHOW PEPSI JET CAR NATIONALS \* INDEPENDENCE DAY CELEBRATION HOT ROD SUNDAY \* CHRYSLER CLASSIC SHOW \*
ALL FORD SHOW \* SUNOCO 5-DAY BRACKET CHAMPIONSH MOUNTAIN DEW CITRUS NATIONALS

SCCA 24-HOUR ROAD RACE SCCA WINTER NATIONAL ROAD RACE

IMPORT DRAGS \*

DATES TO BE ANNOUNCED

#### Pahokee Middle/Senior High School 1997 Varsity Football Schedule

9-12-97	William T. Dwyer	Loss
9-19-97	Suncoast	Win
9-26-97	Jupiter	Loss 10-3-97
Atlantic	Win	
10-10-97	Royal Palm Beach	Win
10-17-97	OPEN	
10-24-97	**Pope John Paul	
10-30-97	Forest Hill	Win
11-7-97	**Cardinal Newman	Win
11-14-97	Glades Central	Away 7:30
** District	Games	

1997 Police Athletic League Football Schedule

November 15 at Pioneer Park "Pee-Wee Division"

South Bay vs Belle Glade 9 a.m. Pahokee vs Wellington 10 a.m. Loxahatchee vs New Hope Okeechobee Center vs Miami 12 noon

"Junior Division

outh Bay vs Glades Glen 1 p.m. 2 p.m. Belle Glade vs Okeechobee Center Lake Park vs Riviera 3 p.m.

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1. Courtney Braddock - Glades Day

2. Chegg Johnson - Glades Central

3. Lindsey Bennett - Glades Central

4. Letha Rice - Cavinee's Paint & Body

5. Bonnie Beatty - Earle E. Edwards, III, DDS

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Watch this space each week You may be our next winner. Larry's Sub Rolls - Baked from

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Any Sandwich with drink!

Larry's Glant Subs 329 N. Main

Belle Glade

Exp. 12/31/97

# Grassy Waters Festival & Car Show

Great turnout at Grassy Waters Festival
By Julie C. Bramlet
Although rain clouds hung
overhease all day, the Grassy
Waters Festival & Grassy
Water Festival & Grassy
Waters Festival
Later in the afternoon, win
mean of the Bake-off, volleybal
tournament, OkeePokee boa
reach, Bed Racee, and 57
Walk/Run were announced
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went smoothly this year. The City of Pahokee celebrated its 75 Year Diamond Jubics were held at the marina in Pahokee, the show started the weening of Thursday, November 20, with the Google Songfest at the Good Shepherd Church of God in Pahokee.

On Friday, November 21, registration for the OkeePokee callboat regettal began at 4 (and the part of the Control of the

dedicated to the memory of Dr. Scott Smith.

The remainder of the morning was filled with events such as: Bed Races, the Big-O-Hike, a volleyball tournament, an art show courtesy of the Pahokee Fire Department; and a demonstration by Sky Dive Palm Beach. The booths opened around 10 a.m., the crowd awelled, yet the atmosphere remained friendly. Several vendros, who were from West Palm Beach or one of its surrounding communities, seemed pleased to participate in the day's events. At noon the Bake-Off judging and the Mid-Stafe Ultralight Plane demonstration began, while gospel music filled the

area courtesy of "Methodist 4-11".

Later in the afternoon, winners of the Bake-off, volleyball tournament, OkeePokee boat race, Bed Race, and 5-K Walk Run were announced in trophies will be announced in next week's paper.

The Sar Show was a day-long event. The antique cars and trucks were on display for any-one passing by.

Although it began to rain around-4 p.m., the clouds held trained in many meas around the festival, but waited until most of the day's events were through before showering the lakeside area where vendors had tables.



SOME BEAUTIFUL OLD trucks were shown at the Grassy Waters Festival and Car Show on



RELAXING AT GRASSY WATERS...The crew from the Medical Magnet Program at Pahokee



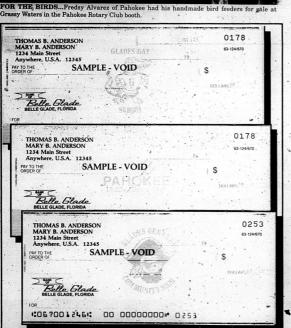
LIVE FROM WSWN/WBGF...The crew from WSWN/WBGF were on hand at Saturday's Grassy Waters Festival and Car Show. Shown, from left are Jimmy Sims, Phil Haire and Carl Feyos.

Gilberts Jewelers & Gifts, Inc.

We wish all of the Glades

Teams A Sparkling Season!

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OODLAND Our Quality Meats keep our teams × BEEFED UP.

Winning Season! 2016 E. Duval, Lake City 600 EAST MAIN, PAHOKEE 924-2282

Here's to a

Lake City Plaza, Lake City

**Grassy Waters** Volleyball Tournament

Saturday, November 22 three teams came out to three teams came out to compete in the Grassy Waters VolleyBall Tournament. They came, they played, they sweated, but most of all they had fun!
The three teams showing support for Grassy Waters were the Belle GLade Fire Department, the Digits, and the Suikes.

and the Spikes

and the Spikes.
With a double elimination
tournament, all teams were
prepared to play. With nonstop, back to back games,
the Dig-its were tired but
valked away with the 1st
place title, the Belle Glade
Fire Department, with
only four team members
came in second, and the
Spikes came in third. Spikes came in third.

Spikes came in third.
Congratulations to all
three teams and good luck
at the next tournament.
See more Grassy Waters
Volleyball Tournament pictures in the A Section of
The Sun.

# Grassy Waters Festival & Car Show

# Great turnout at Grassy Waters Festival By Julie C. Bramlett, Although rain clouds hung overhead all day, the Grassy Waters Festival & Car Shott Smith. The remainder of the morning The remai

LITEUL By Jülic C. Bramlett
Although rain-clouds hung
overhead all day, the Grassy
Waters Festival & Car Show
went smoothly this year. The
City of Pahokee celebrated its '5'
Year Diamond Jubilee.
Although most of the events
were held at the marina in
Pahokee, the show started the
evening of Thursday, November
20, with the Gospel Songfest at
the Good Shepherd Church of
God in Pahokee.
On Friday, November 21, reg.

20, with the usepes whether Good Shepherd Church of God in Pahokee.

On Priday, November 21, registration for the OkeePokee (sailboat regatts) began at 4 (sailboat regatts) began at 4 (be following morning.

Early Saturday morning the competitors in this year's 5-W Walk/Run were on their way around 7:30 a.m., shortly after

Scott Smith.

The remainder of the morning was filled with events such as:
Bed Races, the Big-O-Hike, a volleyball tournament, an art show courtesy of the Pahokee Fire Department, and a demonstration by Sky Dive Palm Beach.

Once the beach of the Pahokee Fire Department, and a demonstration by Sky Dive Palm Beach.

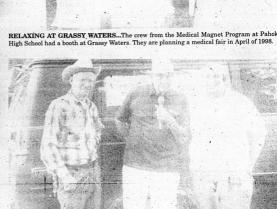
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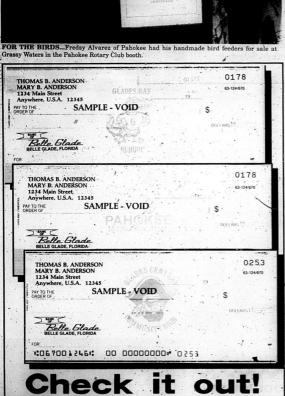


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€OODLAND Our Quality Meats keep our teams BEEFED UP:

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Here's to a Winning Season!

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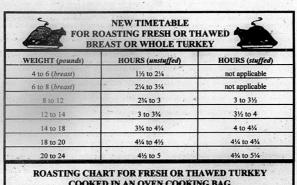
Tournament

By Shannan Kirchman
Saturday, November 22,
three teams came out to
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The three teams showing
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Congratulations to all
three teams, and good luck
at the next tournament.
See more Grassy Waters'
Volleyball, Tournament pictures in the A. Section of
The Sun.



# Have A Collin Cool TITUS HULLS

JUST HOW DO YOU COOK A TURKEY? WE ASKED THE THIRD GRADE CLASSES AND HERE ARE THEIR RECIPES.



COOKED IN AN OVEN COOKING BAG					
WEIGHT (pounds) HOURS (unstuffed) HOURS (stuffed)					
8 to 12	1¾ to 2¼	2¼ to 2¾			
12 to 16	2¼ to 2¾	2¾ to 3¼			
16 to 20	2¼ to 3¼	3¼ to 3¾			
20 to 24	. 3¼ to 3¾	- 3¾ to 4¼			

# **Critical Cooking Instructions**

√ Set the oven temperature no lower than 325°F.

√ Place turkey breast-side up on a rack in a shallow roasting pan.

√ For safety and doneness, the internal temperature, as registered on meat thermometer, must reach a minimum of 180°F in the thigh (turkey breast must reach a minimum of 170°F, in the thickest part) before removing from oven.

Check periodically to see if "pop-up" temperature indicator device has activated indicating that the bird has reached final temperature for safety and doneness. Check temperature with an oven-proof or instant-read thermometer.

Juices should be clear.

√ The center of the stuffing should reach 165°F after standing time.

√ Let bird stand 20 minutes before carving.

VFor uniform results, it is recommended to cook stuffing outside the bird. If stuffed, stuff loosely.

#### NOTE

The USDA Meat and Poultry Hotline, now in its 10th year of toll-free service, at 1-800-535-4555, has Home Economists and Registered Dietitians answer calls in person from 10 a.m. to 4 p.m. ET, Monday through Friday year round. Callers can also select from a menu of recorded food safety messages 24 hours a day.

#### Glades Day School Third Grade Teacher: Janet Jacks

If you want to bake a turkey you must a turkey. First season it. Then get a pan and grease it. Next put the turkey in the pan. Now clean it, stuff it! now put it in the oven for 20 to 30 minites.

Brooke Allen

You need salt and pepper, and a knife, First you have to take off the feathers, Cut out the fat, cut the meet out, throw the rest away. Put it in the oven take it out. You cut it up. Let it cool off. Put some dressing on it, make it seasoning.

Justin Martin

You need a knife, turkey, conpluck the feathers and the head, hands, and feet off. Next put the turkey in the pan. Then you put the ceson on the turkey in the oven and after two hours you can have the turkey for

Thanksgiving. Robert Hernandez

You need a knife to kill the turkey and a oven pan some gravy. First kill the turkey then rip of all the fether of the turkey. Next you clean it put It in the pan poor gravysauer over on the turkey in the oven whait when it finish take out the tarkey and wall-laa you just cooked a turkey for Thanksgiving.

Rogelo Nunez

Rogelo Nunez
You pick the skin off

you season it you can stuff the turkey you put dressing on it you put it in the pan you put of it in the pan you put of in to pieaces you cut it in to pieaces you cut his legs off you cut his feathers off you cou this feathers off you cou this feathers off you cou his feathers off you could you read the you could you read the you clean the turkey with

your hands you cut his head off JW Orsenigo

Just you buy the turkey then cut out the inside of the turkey then had some floer in the turk. then you put it in the oven for 3 hours the you eat it. Tyler tieder

To cook a turkey is very easy. For and buy a turkey. When you get home get the turkey and wring his neck. Then, you get a apple or stuffing and stick it in the neck hole. After you do that you season the the turkey. Then you put it on the grill. When it is done you take the turkey and pull the skin off. After you do that you take the turkey and pull the skin off. After you do tall the meat into a plate. After you do that you take a butchers knife and cut the meat. Next you put all the meat into a plate. After you do that do that you serve it to everybody that is there and have a little or big feast. Then you have your turkey feast.

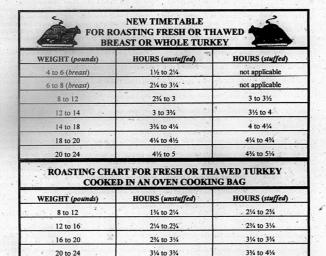
Haley McMillian

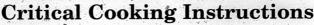






JUST HOW DO YOU COOK A TURKEY? WE ASKED THE THIRD GRADE CLASSES AND HERE ARE THEIR RECIPES.





√ Set the oven temperature no lower than 325°F.

√ Place turkey breast-side up on a rack in a shallow roasting pan.

For safety and doneness, the internal temperature, as registered on meat thermometer, must reach a minimum of 180°F in the thigh (turkey breast must reach a minimum of 170°F. in the thickest part). before removing from oven.

Check periodically to see if "pop-up" temperature indicator device has activated indicating that the bird has reached final temperature for safety and doneness. Check temperature with an oven-proof or instantread thermometer.

Juices should be clear.

The center of the stuffing should reach 165°F after standing time.

Let bird stand 20 minutes before carving.

For uniform results, it is recommended to cook stuffing outside the bird. If stuffed, stuff loosely.

The USDA Meat and Poultry Hotline, now in its 10th year of toll-free service, at 1-800-535-4555, has Home Economists and Registered Dietitians answer calls in person from 10 a.m. to 4 p.m. ET, Monday through Friday year round. Callers can also select from a menu of recorded food safety messages 24 hours a day.

# Glades Day School Third Grade

Teacher: Janet Jacks
If you want to bake a turkey
you must a turkey. First season
it. Then get a pan and grease it. Next put the turkey in the pan. Now clean it, stuff it! now put in the oven for 20 to 30 minite After you cook it, eat it. Brooke Allen

 You need salt and pepper, and a knife, First you have to take off the feathers, Cut out the fat, cut the meet out, throw the fat, cut the meet out, throw the rest away. Put it in the oven take it out. You cut it up. Let it cool off. Put some dressing on it, make it seasoning. Justin Martin

You need a knife, turkey, ceson, First you kill the turkey, pluck the feathers and the head, hands, and feet off. Next put the turkey in the pan. Then you put the ceson, on the turkey in the over and after two hours you can have, the turkey for

Thanksgiving.
Robert Hernandez

eed a knife to kill the turkey and a oven pan some gravy. First kill the turkey then rip of all the fether of the turkey. Next you clean the turkey after you clean it put It in the pan poor gravysaucr over on the poor gravysauer over on the turkey. Finally you put the turkey in the oven whait when it finish take out the turkey and wa-ll-aa you just coeked a turkey for Thanksgiving. Rogelo Nunez

You pick the skin off

you season it you can stuff the turkey you put dressing on it you put dressing on it you put it in the pan

you put it in the pan you put oil on it you can cook the turkey you cut it in to pieaces you cut his legs off you cut his head off you cut his feathers off

you cook it over a fire you clean the turkey with

#### your hands you cut his head off

JW Orsenigo

Just you buy the turkey then cut out the inside of the turkey then had some floer in the turk. then you put it in the oven for 3 hours the you eat it. Tyler fieder

To cook a turkey is very easy. First you go to the grosery store and buy a turkey. When you get home get the turkey and wring his neck. Then you get a apple or stuffing and stick it in the or stuffing and stick it in the neck hole. After you-do that you season the the turkey. Then you put it on the grill. When it is done you take the turkey and pull the skin off. After you do that you take a butchers knife and cut the meat. Next you put all the meat into a plate. After you do that do that you serve it to everybody that is there and have a little or big feast. Then you have your turkey feast.

Haley McMillian





6-B - THE SUN, Thursday, Nove mber 27, 1997

You are about to make the best turkey ever. You will need a turkey, a pan, some stuffing and plenty of pepper and salt. First buy the turkey. Next you d to clean it out. then y need to put in the rear end of the turkey. Next puts lots of pepper and salt on it. Then put it in the oven for about I'd say 1 hout . Finally take it out and serve it. Now isn't it a great turkey? You can cook this turkey at any occation, Thanksgiving, birthdays, Christmas, Hannakka, and

Kaley Cathaleen Schlechter

You're here to learn how to cook a turkey. First, you check for blood. If you have no blood you can go no to the next step. But if you have blood you have to get another turkey. Next, you season it with salt and pepper. Then you put it in the refrigerator. Then you cook it. Finally, you eat it. John Cobick

You will love this turkey, it is You will nove this turkey, it is the best. You will need mojo, brow sugar, salt, pepper, butter, stuffing, and bread crumbs. First you want to clean the turkey inside and out. Nest you set the oven for 350 degrees. Now we start to stuff the set the oven for 350 degrees. Now we start to stuff the turkey and sprinkle some salt and pepper, and put the butter. On the top of the turkey put 1/3 cup of mojo and sprinkle some more salt and pepper on it. Now you put 3 cups of bread crumbs on the turkey. Put it in the oven for 2 to 3 hours. Can't you smell that. Once your turkey is finished and golden crisp you get 2 table spoons of brown sugar on top of your turkey. Now you can start you feast. Like I said It is the best.!!



ing, lemon, alt, peper, gavy, and oil. Next you stuff the turkey but and cook it. Now wait for 2 to 3 hours. Take it out of the oven and wallah! Thier is your

Thanksgiving turkey Candace Pavay

To cook a turkey you might want to use some seasoning. You might use Italien Dressing. You will need a pan. First you need to let it thaw out if it is frozen. It might be better if you let it thaw out at night if you want to got it could sink. want to get it cooked right when you planed to. First you might want to season it. Next you would have to stuff it. Then you cook it. Finilly you cut it and eat it.

Brandy Johnson

clean it up and add the stuffing. Then you seeen it with a little spice. You cut the cucumbers and put them on the plate then you put the turkey in a pot that is very big so it will fit. Then put it in the oven to about two to three house and when, it is ready take it out of the oven and get the grayy, mash pota-toes, bread, kife and enjoy! Jalynsey Brown

On thanks giving day I want-On thanks giving day I wanted to cook a turkey I didn't now
how to. Ill just make my our
recipe. I think the first thing is
go and by one then bring it
home then you wash it after
that you gut it open and take
the insides out. Then you seem
it after that you bake it then

You could cook a terekey right at home. First ring its neck. Next you pluck the feathers. Then you put this easoning in. Next you put it in the pot. Then you put the hot water in the pot. Then finely you bake it and then you eat it.

Zack Weiland
You can occur the best of the pot.

Weiland on cook a turkey by your

self. First you get sisinning and put a littel on the turkey. Next you stiff the turkey with stufing. Then you put the turkey in the oven for tow hr. then letter you take it out and eat it. I hope you like my essay. Desarae Davis

soning. Once you get all of your supplies I will tell you what to do. Okay. First you have to get the stuff out of the turkey. Next

the stuff out of the turkey. Next you put any kind of seasoning you want on it. finally you put it in the eoven for I would say one hour. And then get it out of the oven. But be careful because the pan might be hot.

And now you cut the turkey. Now you are ready for your feast. I hope you like the food. Alleigh Schlechter

You need some lemon peper.

salt, and some seasoning. First you take the turkey out of the bag. Next you trun the oven to

you take the turkey out of the bag. Next you trun the oven to 68° and trun it on. The you add lemon peper, and the salt: Then you add italian dressing.

Then you suff it. Fienlly you tit in the oven for about twenty mins. Then you take it out nd it is redy to eat. And you can eat sweet potatos, mashed potatos, corn with it and a wole the salt. Then you take it out nd it is redy to eat. And you have you ha

potatos, corn with it and a wole lot more! And that is how you cook a turkey. Justin Allen Hunt.

What do you always eat on thanksgiving? Well I eat turkey! Did you learn how to cook a turkey. Well I know a

good way to cook a turkey You'll need seasoning, a turkey carrrots, peas, potatoes, green beens, and a radish to make stuffing, a knife and of course. If your making a turkey you have to make it right. First you

have to put the turkey in the pan. Second you have to make the stuffing with the vegeta-bles. Third you have to put the stuffing in the turkey. Fourth

it and your ready for a feast. Happy Thankgiving. Kaele Fontaine

the stove.

When it is done you have a turkey the hole family can

Turkeys are very fun becaus

Turkeys are very tun uccause they run and they go goble 'ogle. And then you add seasoning like pepper and sale and then you clean the turkey out with your hand. And it is very very disgusting. But it's fun watching my mom. But I can take if my mom letense.

First you need a turkey then you need some jamakin souce. Then you need some seasoning

and a pot, some water, turkey

oubes and bougoin cubes. Next you have to take the bones out. You need to skin it. Boil some water on hi. Cook it 1 pound

per hour. Then if you want to be

illy, you can make it dance. hen you eat it.

Michael Alan McMillan

Buy a turky. Then get a b

of gray. Then cut it opn. Then stuff it. Then spred the gray. Then spred the seasoning. Then set the oven for two hours and then eat it.

ways say lets dig in... Cameron Hatton

help if my mom letsme.

Diedre Lynn Moss

(Name not on Letter)

have to put the seasoning

I really don't know how to cook a turkey. But I'm going to try to tell you. You will need a pan, some stuffing, some seaeat it Adriana N. Avila



You now how to cook a turkey. It is easy all you need is a man a big knife thats all. First you by a turkey. Then you take the insides out. Then you throw it away. Then you stuff it then you bake it. You put everglades

oning. Then cut it up. And

Third Grade

Teacher: Mrs. Bolden
Do you know how to cook a
turkey? My mother todme how
to cook a turkey. She sayu
clean, season and bake.

clean, season and bake.
Fitst, my mother say take the
fat out because it can make you
sick. Then she say pull out the
things that nobody eat. My
momo say always wash the
turkey so you con't eat germs.
Next my man remain

turkey so you con't eat germs.

Next, my mom remind me to
put onions in because it tast
good. The next thing she say
was put salt so it can taste better. Then my mother say don't
forget the potatoes so it can
have vegetables.

Last, She say put pumpkin,
squash, corn and brocolli so it
can be a Thanksgiving turkey.

Then my mom say always put.

can be a managying turkey. Then my mom say always put-the oven 350-400 degrees so it can bake. Then my mother say leave the turkey in the oven for 3 1/2 hours. When it done it will be brown and it smells very

When I see my mom's turkey
I want to eat it. Do your mother put stuff in side the turkey?
I like my mom's turkey.
Awilda Acosta

Have you ever cook a turkey? Well I'm going to tell you how. Last thankgiving I watched my mom cook a turkey. Here are you have to put the seasoning in the turkey.

Last but not least you have to cook the turkey at 400° bake for an hour. After the turkey's done let it cool down. Then slice some things my mom does. She cleans, seaso and bakes the

turkey.

First, she cleaned it by cutting of the fat. She washed it so

we con't eat germs.

Next, she season it by putingbell pepper and onions on it so it would tast good. Finally, she bakes it puting it First get some gravy and flower then get veniger, salt and pepper. Mix it in a boal, then heat it in a mikerwave. When it is finished put it on the turkey. Then heat the turkey in the store.

on 350 degrees for 2 hours and stuffing it with dressing. When it come out it looks good and

it come out it looks good and brown and smells good. if you clean, season and bake the turkey youw ill have a great

turkek. Makia Henderson

Do you know hot to cook a turkey? It so much fun. I'm going to tell you the things you need to do to cook a turkey. You have to clean, season and bake

First, clean the turkey. Cut the fat off because we con't eat it. Wash the turkey with cold water. You wash it so we will not get germs.

Second, season it with salt, bell pepper, season salt and pepper. So it will taste very

pepper. So it will taste very good.

Thrid, you have to bake the turkey. Put the oven on 350 degrees. After you put the turkey on 350 degrees, you cook the for two hours. When it's brown and smell good it' is ready to come out of the oven. In conclusion if you want to cook a turkey you have to clean season and bake.

Jaliså

My mom know how to cook a turkey. First she trim the fat and washes it. Then she season the turkey with salt and pepper

She put the turkey in the oven and she bakes it at 400

This is how I would cook a turkey First I clean it then you stuff it and don't forget the crambarey sauce. My favorit part is seasoning the turkey, And my moin's favorit part is mareanaiting the turkey. And then me and my mom put it in the oven. And then when it's done we take it out and cut the turkey. And then we let it cool and when it's cool we eat. But I always say lets dig in. She takes it out of the oven.
Then she put it on the counter Laporsche Tomlin

This is how to cook a turkey for thanksgiving. First you are going to wash the turkey. Put it in cold water, scrub it with your hand. Next you will trim the fat and throw it away. Then you will put the stuffing inside the turkey. You are going to put the turkey in the oven. When the turkey is done you can eat the

turkey. Christopher Austin

Do you know how to cook a turkey? Well let me tell you how to cook a turkey for Thanksgiving. You will need to wash the turkey. Season the turkey and bake it. First take the fat ôff. Then wesh it so it won't have beste.

wash it so it won't have bacteria and you won't get sick.

Second you will need to season so it would taste good. Put pepper and salt into the turkey e in also

some in also.

Last you will need to bake it in the oven. Put it on 350 degrees and leave it for tree hours. It's ready when it smells good and when it's golden

Do you know how to cook a turkey. Well I'm going to tell you how. You have to clean, sea-son and bake. First, clean the thanksgiving turkey. You have to cut the fat and the last thing I have to do

Next, I will seasoning my turkey. I'm going to ppour on black pepper. Put in some salt and seasoning salt and turkey

dre dressing.
Finally I will bake the turkey
and remember to always set
the oven on 300 degrees for 3
hours. Then look inside to see if done. Last I hear the oven bell

rang and the turkey is done Now we have a thanksgiving turkey it smells good and look very brownish. Talissia M. Johnson

Hey do you know how to cook a turkey? I'm going to talke about how to cook a thanksgiv-ing turkey. You have to clean, season and bake. First you have to clean the turkey. Iw ould trim the fat off so the turkey will taste good.

turkey. Iw ould trim the fat off so the turkey will taste good. Then you will wash the turkey. Second, when you get done cleaning the turkey by putting bell pepers, onions and season salt into the pan with the turkey for 3 and a half hours. And set the stove for 340 degrees hot and when it's done It will be brown and smell good. John Ford

John Ford

Glade View Elementary Third Grade Teacher: Mrs. Doran

First, I will go to the store and get a turkey. Now, i will wash the turkey and get the guts out. Then I will put it in the pan and then I would put it in the oven for 25 hours. I will take it out and say mm-mmm-mmmm. Last, slice and eat.

Kenneth Fitzpatrick

Hey boys and girls! Have yu ever cooked a turkey? Well let me tell you how I cook a turkey. when the lyou how I cook a turkey. First I go to U-Save and particles a turkey. Then, I take it hoje and soak it in water. Aftyer the soaking it in water I clean it, take the guts out, put the turkey in the oven and turn it on. I wait for some minutes and put it in a baking bag in the pant. I turn on the oven and put the turkey inside so it can cook until its done. Fianlly, after the turkey is done, I take it out of the oven and turn it off. I cut a piece then I say a blessing and eat.

Natash Mendoza.

First you go the meatmarket and but it. Then you put some seaso salt on it. Then you put some pepper on it. Then you put some pepper on it. Then you put a small cup of lemon juice on it. You get a 4 1/2 pan and you put themeat on it. Then you put the meat in the oven.

You let it cook for 65 minutes. Take it out of the oven. Then you eat it. Kiara Hand

Let me show you how to cook a turkey. You need to go to Publix. Next you should clean the turkey and season the turkey. Then you need to turn on the oven and let the turkey cook for a few hours. After your turkey is done you could let the turkey cool off or youmay want to eat the turkey. If youhave some turkey let over you could some turkey let over have leftover turkey. Jefferra Godfrey ou could

Teacher: Mrs. B. Davis

Hi! I want to tell you how I would cook a turkey. First, I would go to Winn Dixie and purchase a turkey. Then I would go home a open the plas-

tic.
Second I would wash the
turkey out. Then I would season the turkey. Then when it is
seasoned I would put it in a pot.
Third I would put in the oven
and bake it for five hours: Then
I would wait until the bell on

Finally, I would take the turkey out of the oven and put it on a big dish. And that is how I would cook my turkey.

Nicketris Simmons

First you go the store. Second you put it in the oven. Third you take it out of the oven. But before you take it out you put oil in it. Then you take it out. And there you have a turkey. Now you can eat the turkey. And this how you bake a turkey. rkey.

Patricia Joseph

First I will look on the month chart to see if it's Thanksgiving Day. Second we went to Winn Dixie to buy a turkey. The turkey was so light and pretty. Finally we went home and our whole family sat at the big, long table and had a great big feest Mckenzie Flowers

Teacher: Mrs. Prugh

First, clean the turkey. After that season it. Second, I cut it open. Third, put it in the oven and wait. Finally you will have one big, smelling good, fat turkey. And you can eat it with your brother or sister, mom, dad and you. Freddie Davis

First I clear it with my mom. Second, I take it out of the oven I then let my momma see that it was cooked. I toldmy momma to cook some potato salad. Finally I finished. Jimmesha Webb

First: I clean the turkey. Second: I sason the turkey. Third: And then I put it in the oven

Finally: It is all done. Tempest Moreland

Gove Elementary Third Grade Mrs. Henderson & Mrs.Aguirre

This is the way I would stuff This is the way I would stuff a turkey. I would put fice and dressing in the turkey. I stuff my turkey is oit can be clean and than I will start to stuff my turkey. After that I will putmy turkey in the oven until it is done. I will set the table up after that. I will check if the turkey is ready. If it's ready I will put it on the table and my whole family and me well start to eat the turkey. to eat the turkey. Dalal Shalabi

This is the way to stuff a

First go to the store andbuy a turkey. Bring it home, clean the turkey until clean. Stuff the turkey. Sew it up. Bake in oven.

This is the way to stuff a turkey.

turkey. You wash the turkey. Chop the head off. Pull out the guts. Thow the guts in the tash. Put salt and pepper on the turkey. Get the dressing and stuff the turkey. Put the turkey in side the oven. Cook it for four hours.

Clayton McMillan

First I will cut the head off. I will wash it. I will put cornbred stuffing in it. The seasoning I will use is salt and peper. I will cut theguts out. I will cook it for dinner. I will cook potatoes with it.

Daniel Kirchman

The first thing I will do is wash the turkey out. I will wash it out good. Stuff it. Bake it. Eat it.

Veronica Rodriguez

I will clean it up. I would put all the things like rice and bread init and then put it in the oven and wait four hours and oven and wait four hours and then I will put it on the table and take a shower and dress up and put on makeup and then wait for my family to come and eat it, and eat the turkey. Jessica Marrero

This is the way I would a turkey. I would get flour, eggs, meal, milk and make the dressing. I would clean the insides of the turkey. I would nut some the turkey. I would put some salt and pepper ono it. I would get a baking pan and put the turkey in it. I would bake the turkey until it is brown. Travis Dawson

This is the way I would stuff a turkey. I would wash the turkey I will stuff the turkey with cornbread. I will put it in a big browning bag. I will put the turkey in the oven to bake.

Marisella Gallegos

I would clean it out real good and stuff it with corn and rice. I will put it in a baking pan and cook until it is done.



First I would go out and buy one. Then I would go out and buy one. Then I would wash it and I would get the juice of the turkey. Then I would get some combread and I would bake it and then I would get some salt and then I would get some salt and black pepper and I will put the turkey in a big bowl and I will put all of my stuffing inside the turkey and then the juice from the turkey, I will make some seasoning with it then I'm adv to cook it

Wayne Johnson, III

This is the way to stuff a turkey. I would sash it out. I would put some hot sauce on it. would put some hot sauce on it. I would take it and pull all the fat off. I would stuff it with some dressing and then i would sew it up and that's how I would stuff a turkey. Michael Korbly

You wash the turkey. Chop the head off. Pull out the guts. Throw the guts in the trash. Put salt and pepper on the turkey. Get the dressing and stuff the turkey put the turkey inside the oven for cook it for

four hours. Clayton McMillan

This is the way I would stuff a turkey. I would start by cut-ting the turkey and taking the heart and the other stuff that is heart and the other stuff that is in the turkey out. I will clean all the blood that is in the turkey's body. Then I will put it in the oven and wait until it's finished. The first thing I would stuff the turkey with a kind of bread and gut seasonings in the turkey. Then I will put corn bread and mix it up with eggs. Then I will sew it up and I will put Barbe Q sauce'. then it will be done.

Amanda Prescott

e done. Amanda Prescott

I will clean the turkey out, put seasoning on it. I will stuff the turkey. Put it in the oven and bake it until it is done. Herman Leima

I would wash it out first put butter, crossionts, corn bread crumbs, salt, pepper. I would leave it over night. The next morning I will get up and cook wans, ash potatoes, ham, make cornbread pput butter on top, green beans, pease, cranber-ries, corn, make sure the turkey is not burnt and then call my family and tell them to come over the food is done. I will wish them a happy thanksgiving.

Amanda Roman

I would put dressing in it. This what I would use for fress-ing: Cornbread, chicken, celery, green peper, onions, poultry seasoning, salt and pepper, I will stuff my turkey. Bake it for four hours, take it out let it cool down, then I will cut a slice for everbody. acquinette Smith

ach and then wash it. I would take out the nasty stuff and then my mom will cook it. Jared Bacallao

would stuff a turkey by buy-ing a turkey. Then I would put it in a bowl and put it in the oven and start the fire. Then I would let it cook for about 3 hours in the oven. Then I would put it on a big plate and I would

ecorate it. Zuliana Mata

would cut it. Then clean it. Put ot sauce, black pepper and salt. Put it in the oven and bake until it is done. Then me and my family start to eat it. would cut it. Then clean it

First my Dad will go out to shoot a turkey. He takes the turkey home we cut open the turkeys stomach and put the officeys stomach and put the turkey in the oven, let it cook. Take it out, get a big bowl then pit the rice in the bowl with the seasoning and pepper and stuff the turkey with the rice and then we will close it shut with year. Then we put the turkey back in the oven. We will take it out and take the arm off. Then invite our friends over and we will set the table and eat the turkey. Sumaya Shatar Sumavá Shatar

#### acher: Ms. Yovania Aguirre

1. Se cosina el menu del paro hechadole gebolla aji ajo nimientaoy ve sa larga y pure de tomate

espues echadole que se a salsa se une con el pun de guadritos.

3. Se le puede agregar a pia y

ana en guadritos

4. Tene mos gue poner toda sa masa es para rellnar el

5. Lo cosemos como la letura fina merre lo ponemos en el horno por cico horas. Renier

1. Del pavo echandole ce boya

1. Del pavo echandole ce boya agi ajo pimenta pure de tomate.
2. Después que se haga esta salsa des pueés se junta con el pan de cuadritos.

Sele puede agregar apio y manchas en cuadritos.
4. Toda a es ta masa es para y

4. Toda a ec., re emar el pavo.
5. Cose mos la abertura y fanl mente le ponemós en el

Un pavo do lo libras 5 hors en

Se cacina el me mudo del pauo echandoe cebolla agi, ago, pimienta de tomate.
 Despues que se haga esta

Salvadore

1. Se cocina el menudo del avo echandole cebella ajo ají

2. Despues que se haga esta salsa se une con el pan de cuau-

3. Se le puede agregar apio y n cuadrit 4. Toda esta maza es rellenar

el pavo.
5. Cosemos la abertura y finalmente lo ponemos en el

Omar Palomino

1. Se cosina el menudo del pavo hechandole cebolla, aji,

ajo, pimienta y pure de tomate.

2. Despues que se haga hesta
salsa se une con el pan de cuadritos

uadritos.

3. Se le puede agregar apio y nanzana en cuadritos.

4. Toda esta masa es para relenar el pavo.

5. Lo cosemos la avertura y

final mente lo ponemos en el

Un pavo de lo libras dura 5 oras en el horno. Ricardo Cortes



Belle Glade Elementary Third Grade Teacher: Mrs. S. Harris

This is how you cool This is now you cook a turkey. First, you buy it and you drive home. When you get home you get all the things you need. Next, you wash it. Then you season it. Don't forget to stuff it! Finally, you put it in the oven for 3 hours. Check on it every 30 minutes. After it is golden brown, take it from the oven and let it cool. Decerate your table and put the turkey in the middle of the table.

Don't forget to say your bless-ing and have a good Thanksgiving dinner. That is how you cook a turkey. Catalina Sanchez

Here is how to cook a turkey. First, go to the store and buy a butterball turkey. Next, come home and wsh the turkey and clean it. Put season in it and stuffing in it. Then, put the turkey in the oven and let it cook for four hours. When the turkey is done, take it out of the oven. Finally, put it on the table, say your blessing and eat up! That is how you cook a turkey.

irkey. Keyoshia

Here is how to cook a turkey Here is how to cook a turkey. First, you get everything you need. Nest, wash the turkey. Then you put it in the pot din you put the floure in the pot. Then you put it in the ovein to make it het. That is how to make it hot. That is how to make a turkey. Richard Charlemond

Here is how to cook a turkey. First, you get everthing you need. Next. you wash your turkey real clean. Then, season you turkey any way you like. Den't forget to stuff you turkey! Finally, you put your turkey right in the oven and wait for two or three hours. When the turkey is done, take it out of the oven. That is how you cook

a turkey. Laquish Papillon

Here is how to cook a turkey First, you go to the store and buy what youneed to cook the turkey. Then, wash the turkey and season it. Next, I am going to stuff it and put it in the pan. Put the turkey in the stove and put it on 3 Hundred Min. and when it get done I will put the turkey in the middle of the table. And that's how to cook a

Here is how to cook a turkey First you get everything you need. Next, wash the turkey and season it. Then you stuff and season it. Then you stury your turkey, Finally you put the turkey in the oven for 3 hours. Check it out every 30 minutes. When the turkey is done take it out of the oven. Then you fix up your table and you put the turkey on the table then you say your blessing and have a

Here is how to cook a turkey. First, you go to the store and buy the stuff you need to cook with then you go home. Next, you have to wash the turkey and season it, and put it in cold water. Now you have to stuffit. Finally, you put it in the oven, then you bake it. When it is done you take it out of the oven. This is how you cook a turkey.
Angelina

Here is how to cook a turkey First, you go to the store. Next, you wash the turkey and sea-son your turkey. Then, stuff your turkey. Then you cook the turkey and when the turkey is done, you eat the turkey. That is how to cook a turkey.

Here is how to cook a turkey. First, you go the the store and buy the turey and get all the stuff you need. Then, you wash the turkey, season it, and put the turkey in a pan. Put the turkey in the oven

and then I am going to pput it on for 3 hundred min. Iw ill take it out and put it in the middle of the table. And, that's ow to cook a turkey. Lei A. Diaz

Here is how to make a turkey. First I went of the store and I buy me a big butterball turkey. Next I whent home to wash my turkey really good. Then, I got all the stuff I need and I season it real good. Finally, I stuff it and put it in the oven and let it cook. I put the oven on hight, and I sat down for a little while to the turkey was done. When it got done I ate it. that is how to cook a turkey. Andrea Harold

Here is how to cook a turkey. First I go to the store and get what I need. Put the turkey in hot water. Finally I put the turkey in the stove and it is

Donald Hamilton

Here is how teretok a turkey. First, you get everything you need. Next, wash and season your turkey. Finally, after 1 do all those things, me and my family will eat those things, me and my family will eat.

That is how to cook a turkey.

Armando

Here is how to cook a turkey. First, I get all the things I need next; I season the turkey. Then, I stuff the turkey. Finallly I put

it in the oven.

That is how you cook a

turkey. Bernard Parker

Here is how to cock a turkey. First you go to the store and buy the stuff you need to cook with. Now you go home. Next you have to wash the turkey and season it and put it in cold water. Then you have to stuff it. Finally you put it in the oven then you back et. Then you tack it out of the oven. This is how to ook a turkey. Fredrick Willia

Here is how to cook a turkey. First, you got to go to the store to get everything you need. A Next, wash the turkey and season it. You put the turkey in the own for 2 hours. Check it the oven for 2 hours. Check it out every 30 minuts. When the turkey is done, take it out of the

oven. This is how to cook a turkey

#### Teacher: Ms. Mosley

This is how to bake a turkey. First you but it from the store. Second, season it with peper and season sait. Third, let the turkey fall: Fourth, put the stuffing. Then you bake it for four hours. Next take it out of the oven. Finally eat the turkey and drink juice. This is how to cook a turkey.

cook a turkey. Robert Brockman

This is how to bake a turkey. First, you buy the turkey form a store. Second, you season the turkey. Third you take the stuff out of the turkey, then you put

ood Thanksgiving dinner. that how you cook a turkey. Tharus McKinley Finally you eat the turkey. This how you bake a turkey. Casronell Courtney.

This is how you bake a turkey. First, you need to go to the store. Second, you take the stuffing out of it. Third, you put

it in the oven. Then you let it bake four hours. Next, you take it out and cut it. Finally, you eat it. This is how you bake a turkey. Henry Morin

This is how you cook a turkey. First, youb uy the turkey. Second, you take the stuff out of it. Third, you dress the turkey then you cook it. Leave it to cook for four hours. Finally you get to eat the turkey. This is he have needed turkey. how you cook a turkey. Diana Gilles

This is how to cook a turkey. First, you go to the story and buy the turkey. Second, you clean out the inside of the turkey. Third, you put the stuff inside the turkey. Fourth, you put it iin the oven bake for 4 hours. Then you let it bake. Next we take it out. Finally, we eat the turkey. That how

ake a turkey.

This is how to cook a turkey. First, you go to the stroe and buy the turkey. Second, you let the turkey thow out. Third, you take out the stuff that the turkey has inside. Then you put stuffing inside your turkey. Next, you put it in the oven and bake it for five hours. Fianlly take the turkey out and eat it. This is how you make a turkey. Mirna Martinez

How to make a turkey. First you buy the turkey. Then I cut it open and tack out the stuff Next you put the in the stuff-ing finally you put it in the oven to bake for five hours. Last, you can eat the turkey. That is how to make a turkey. Jabani Coombs

First buy the turkey. Second you leat it thow. Third you sea-son it. Fourth yous tuff it. Then you bake it for four hours. Then you eat it. This ismy way to bake a turkey

Roger Horne

This is how you cook the turkey. First ou put the butir and oil. Then you put stuffing in the turkey. Finallay you put in the turkey. Financy you put in the oven. this is how I cook the turkey. Maris Claris

This is how to cook a turkey. First go to the store and buy the turkey. Second season the turkey with pepper and season salt. Third stuff the turkey wite suffing. Then oil the turkey. Next cook the turkey at 350 degrees. Finalaly eat the turkey and drink a soda. This is how to cook a turkey.

Deandre Davis

This is how you cook the turkey. First you put the butin and oil, then you put stuffing in the turkey. Finally you put it iin the oven. This is how I cook my mom turkey.

Blanca Mojica

This is how to cook a turkey. First you buy the turkey. Second you clena the stuffing. Third you season the turkey. Then you let it cook for four hours. That is how I cook a turkey. Jimmy Streeter

Buy the turkey. Then season ing. Then you put the turkey in the oven. It bake four hours. Then it is baked. Then you no how to bake a turkey.

Tyron Graham

First I bake the turkey Second I seasoning. Third I add stuffing. Then I bake. This is how I like turkey. Donald Johnson

This is how to cook a turkey First you clean the turkey out.
Second you put seasoning the turkey. Third you put the turkey and oven. Then you time the oven. Next you thake the

de /, November 27, 1997, -7-B turkey out. finally you eat the

turkey.
This is how to make a turkey.
Rikerria

Pioneer Park Elementary Third Grade Teachers: Mrs. Champion & Mrs. Crosby

On Thanksgiving my cousins are coming to visit me. We are going to cook a fat turkey. This is how we are going to cook it. First buy a turkey at the store. We will put it in a pan and stuff the turkey. Then we will put it the turkey. Then we will put it in the oven and put it on 350°. Finally take it out of the oven and you are ready to eat. When we got done we were so full we had to take a nap. We had a great time. This is how we cooke our turkey on Thanksgivint. It was the best turkey, we ever had. turkey,we ever had. Le'Anshenea Roker

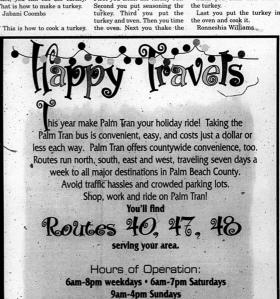
For Thanksgiving my mother will buy a turkey to bake. She washes the turkey to remove the germs before she cooks it. She puts the turkey in a pan and then puts it in the oven to bake. My whole family comes over to eat so does my aunt, uncle and cousins. We will have a very good time. Jermaine Hubbard

Three days before Thanksgiving my relatives will cover over andhelp us cook the turkey. We will have my cousin's birthdy paryt too. It will be a fun time. this is how we will cook it.
First my money and a selection of the selec

First my mom and I will go and buy the turkey from Winn Dixie. We will come home and wash the turkey to remove the

Next we will stuff and season the turkey so it tastes good. After that we will preheat the oven to 350°. We will cook the turkey until it is done. This is how you cook a'turkey.

First you wash the turkey you stuff and season



East/West routes run about every hour. To obtain more specific information on travel times, routes and fares, call toll-free

North/South routes run every 30 minutes;

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and many other locations. Palm Tran We take pride in your ridel

they will cook it.

They clean it. Then they will put it in the oven to bake it. then we will eat it for Thanksgiving and everybody will be full. We might have to go to sleep and that was because we ate so much turkey. Then everybody goes back

Gerdine Benoit

My grandfather that lives in New York will come to my house for Thanksgiving. He will come on Thanksgiving Day. My mother will cook the fat turkey. This is how my mother would cook the turkey.

would cook the turkey.

First I would go to the meat
sotre to buy the turkey. Then I
will wash the turkey. Then I will stuff the turkeyt and season it. Then I will turn the oven on 350°. I will put the turkey in the pan to cook. Iw ill bast the turkey while it is cooking.
Finally we will eat the turkey
and have a big dinner. This is
how I would cook the turkey.
Clorinda Walker



she puts salt n pepper. Then she puts it in the oven and then out the door. Marc Anthony

My mom bought a turkey for Thankgiving. She will cook it for our family. First she will was the turkey and she will make sure it is clean. Next she will cook the turkey in an oven. Last she will eat the turkey

with my family. This is how you ook a turkey and eat it.

Juan DavilaMy mom and I

are going to my grandmother and grandfather hourse for Thanksgiving. All of my rela-tive will come. My mom said I could help cook the turkey and this is how we cook the turkey.

First my mom and I will wsh the turkey to remove the germs. We will stuff and season the turkey so it will taste good. After I stuff and season the

turkey I will turn the oven on to 350°. My big sister put the turkey in a pan. My big brother puts the turkey in the oven. I baste it so the juice makes the turkey taste good and stay

moist.

Last we take the turkey out of the oven. Then we put all the food on the table. We will eat all the food. It will taste realy good. I love the turkey the most and these how we have sook as and thats how you cook a

Marilyn Amilcar

I will go to my friend while mom cook the turkey for my mom cook the turkey for Thankgiving. This how she cook the turkey. First she put it in the pan. Next she put it on the table. Me and my friend and my mom will eat it. Ava Dawson

My mother will cook a big turkey for Thanksgiving. This is how she will cook it. First she purs tomatoe sauce over the turkey. This make it good. Next she put peppers and puts it in the oven. When it is done, she decorate it. Last she put it on the table. We all eat and have a good dinner. that is how to cook a turkey and have a Fiesta. Alex Lopez

My grandma is visiting me My grandma is visiting me for thankgiving. She will cook a turkey with me. Nobody can cook turkey like my grandma. Well my mom can cook a turkey, but you know men can-not cook. Men just sit like my dad

When we cook the turkey first wash it. We want the turkey to be clean. Then we will add season salt. This is

how to cook a turkey. arla By



My grandma will My grandma will come and get my sister and I two days before thanksgiving. My four brothers will catch the bus to Miami. My grandma's children will all come. Then my grand-ma will let my sister and Ihelp her cook the turkey. This is how

First I go to the meat store and I take it home and wash it so I can remove off all the

Then my sister and I would start to stuff and season the turkey. The turkey will taste just right for us to eat. My grandma will stuff more stuffing so the turkey could be so fat that my cousin Folleisha could come and we all could eat alot of food for each of us.

turkey in oven up to 350° for an hour till it's done.

Finally when the turkey is don we all eat the turkey with the rest of our dinner and have when the turkey is a happy Thanksgiving. DeKeria King

My counsins that live in West Palm Beach are going to visit us for Thanksgiving Day, My mom will cook the turkey for them. This is how she will cook

the turkey First she buys it from the store. Next she washes it to remove germs. Then she will stuff and season it so that it tastes good. then she will put it in a pan and preheat the oven at 350° and put it in the oven and baste it. Finally will eat it. Everyone likes it they said it

errica Robinson

My Mother will cook on Thanstgiving day. This how she will cook the turkey. She will cook wash the turkey and let it cook for a little bit. Then put the sauce on, put a toothpick in the turkey and let the toothpick stay in and put the cherries on and let it finish cooking. This is my mother will cook eyand let it finish cookir turkeyand let it finish coo This is how my mother

cook a turkey Shantorfa Minus

#### Teacher: Mrs.Stein

How to cook a turkey by Alteria Keyes in Mrs. Stein's

My mom taught me how to My mom taught me how to cook a turkey. First you have to put your hand inside of the turkey and pull the guts out of the turkey. Then you clean the turkey out and put the stuffing in the turkey. Then put on the oven. Next you put the turkey in the oven. the last thing you have to do is take the turkey. have to do is take the turkey out of the oven. Cooking a turkey can be a lot of fun. Alteria S. Keyes

First you put the turkey in the pan then the water them you cook the turkey. My mom like to cook turkey with gravd an wrice. I like to eat wrice and turkey, and seasoning salt. cooking turkey is fun. I like to cook turkey to. You how to put it on 50 minutes. Ronjanay Robinson

Cooking a turkey can be a lot of fun. Here is how to cook a turkey. Frst put some seasoning on, you put it in the oven for 25 minutes in wan time got it out of the oven in it was good. Arold Simpson

First you get the guts out then you throw the guts in the trash can. Than you put it in the oven and let it cook a lot. than you put-somewarte in its it can tach good than you can put Bar-BBq on it, you can put craving on it so wind you eta it weid the turkey some time you

can put lot of warte on it and wind you eat it you will said turkey is my dinner for my sup-pertime. We will dink some ice tea. someone come over to eat some turkey. My aunt said it is so good I said thin you. I said to wit some ice tea. She said yes. At the end my fimily come over to eat some of my mother turkey.

Warnkeshia Gibson

The way my mom cook the turkey it is very good, because she do it very good and my little brother do not like it if he eat some, he will throw up and he will get very sick, and he got to got a feet of the cook to go to the doctor, and I love to eat a lot of turkey when my mom make turkey. She will not tell me because I will finsh the turkey, cooked with seasoning salt in gravy. Herbert Dent

Cooking a turkey can be a lot of fun. Here is how to cook a turkey, the first step you need to do is get the turkey out and get the guts out. Next step is to put it in the oven. Second you let the turkey cook. Finnaly you get the turkey out the oven and put some gravy on it, and you will be able to eat it. Don'shekia Johnson

Cooking a turkey can be a lot of fun. The first step you need to wich the turkey off. The next step is put it in the oven and put seasoning and salt in it. The last step is to take it out of

It is fund to cook a turkey.

Cooking a turkey can be a lot

of fun. Here is how to a turkey.

to cook a turkey: I had put it in

Marco Alpiz

oven, then I take it out of

ool off. Put a tow on top of it.

Cooking a turkey can be a lot of fun. Here is how to cook a turkey. The first steep you need to do is buy the turkey, then wash it and take the guts out of it. Next you put it in, the oven and let it cook for one hour. Then sake it out of the oven and have a great dinner.

How to cook a turkey. First

put it in the refrigrator and than clean it out, and than stuff

it with onion, cercery and bell pepper, one medium apple and than cook in oven 350° for four

ave a great dinner Claudia Chavarri

hours or until done. When it is done, take it out of the oven let cool than you can have your thinkgives.

Latura Campbell

Cooking a turkey can be a lot of fun. Here is how to cook a turkey. The first step is you hunt the turkey. Then you wash it and take the guts out so you don't choke. And then you bake in the oven for 2 hours and 4 degrees, and take it out and 4 degrees, and take to cool and finily eat it.

Marili Torrez

Cooking a turkey can be fun.
the first thing you need to do is
buy it out of a store and the
next thing you need to do is
clen the turkey and put everything you need on it, and at las ed to cook the turkey and ed to let it cook 2:54-3:00 and when you are done lesting it cook you can eat it. Leslie Hessing.

Cooking a turkey can be a lot of fun. here is how to cook a turkey. You can put gravey on it and put salt on it. You let it on 3:15 and take it out and

First you buy the turkey. Then you seen and dress the turkey. Then you put the turkey in the oven and putit on high and let the turkey cook and when it get dont you put it in the oven if it not, and when it got hot, let it cool for you and your famioly can have a good thankgive.

#### Teacher: Ms. Mosca

There are a lot of things to do when you cook a turkey First you clean all the yucky

stuff out. Then you season it and put ll kinds of salt in it. Next you put the pan in the oven and make the oven hot and put the turkey inside and let it cook, then you wait for a little while and put it on 5 hours, and when it is finish you take it out the oven and you p dressing on it to make the turkey smell good and taste good. The I would bring some turkey to school so you could eat some of it. The the turkey will be gone down my tommy. Lonnisha Lee

There are a lot of things to do when you cook a turkey. First you clean the turkey and then of fun. Here is now to a turkey. I went of the story and had get a turkey. Then I went home and put if and te freezer. Then Firday I had take the turkey out of the freeser, Then it was frose I had put it and the sack you put some salt on the turkey then you would put the dres on it then you put it in the for five hours, then it will own my tommy. and put watter, on it. Then I take it out and put it on a pan and put it and the oven 9:25 it was done. The I ate it. Was good. I had shode my mom how

Mikela Smith

There are a lot of things to do when cooking a turkey. First I would preheat the oven. Then I would get the ingredients. then I would put the ingredients on the turkey, stick it in the oven. It's going to take a long time to cook. Why? it's a 15 pound turkey when it get out the oven Cooking a turkey will be a lot of fun because you like to eat it that why it is fun to cook it, and when, you cook a turkey out your whole family is waiting to eat. Yummy, what a good turkey, very, very good so good it will be no left overs and pepside because when you open the oven from the top I like when per is all of the ingredient I put smok come from the top. That why I like to cook a turkey out-side. It will tack then minutes on the turkey. Wat a hot turkey, very, very, hot. What did you put in it peper. That's all yes that's all man, you are telling me that's all. Well taste like me thats all. Well tasts in you put sugar, salt and pepper so no wonder man your chicken taste nasty. What about saying it's good aft first it taste good, but now you need to let someone else do it. You know why? First you got to bulie the wather. Second, you got to clean the turkey. Third you got to put it in the oeven for it can cook, then take it out so it can No! It's yucky man, it's yucky! Tommie Walker

There are a lot of things to do when you cook a turkey. First you turn on the oven and let it get hot. While it is getting hot, I take the plastic off it. Then I get the ingredients out and put vinegar in the pan. Then I put pepper on the turkey and then I pepper on the turkey and the put salt on it, seasoning. We the oven is not the turke ready to go in the oven. So ing: When ready to go in the oven. So I put the turkey and the dressing in it and put it on 5 hours. When it has cooked my family will eat the turkey and dressing on will be Thanksgiving. On that day will be my brother's birthday

sure we will have fu anksgiving. Happy The will have fun on

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Pahokee Elementary School Mrs. Joan Ramsey's Kindergarten Class

. (These students were interviewed by their teacher, Mrs. Ramsey.)

Ricardo: You buy it. You put it in the fire so it can get hot and

Michael H: You chop it with a knife. You put it on a plate and you eat it.

Ednisha: You wash it off. You put it in a pot and cook it, you know that white stuff like you put on chicken (flour), and the the trible you put spread it on the turkey. You put sugar on it. You put some pep-per on it, some salt and ketchup. Then you bake it and then you eat it.

Ti'ara: Get a turkey and put it in a pot on the stove. If you got juice put on it. Then put it back in the stove. Then take it out of stove. Then eat it.

Rokeria: Stir it up with spoon. Put it in the stove.

DaJuan: Put salt on it and hot pepper. You're supposed to put it in the oven. Then eat it.

Abre': You wash it off. You put it

Tashawana: You cut it up in pieces. You put dressing over the turkey. You put it in the oven. Then you set it on the table and then you eat it.

Fiderall: You wash it. Pour some water on it. Put it in the oven. Cut it and eat it.

Jarcel: Put hot sauce on it and pepper. Then put some water on it. then bake it. You take it out of the oven and put some more hot sauce on it and put it back in the oven. Put some onions on it. Bake the onions. Put some more water and hot sauce and some butter. You eg

Alan: Cut it. Put it in the kitchen. Mix it with a spoon. Then cook it. Get a plate and

Ashley: Put salt on it. Put it in the stove, Then you take it out.

Gilberto: Cut it up. Put salt of it. Cook it in the oven. Then when we take it out of the oven

Gilberto: Cut it up. Put salt on it. cook it in the oven. Then when we take it out of the oven we eat it.

Mickenzy: You put eggs on h. You put food in it. You put grits on it. Put beans in it. Put sugar in it. Cook it in the kitchen. Then eat it all.

Joseph: Put it in the oven, put water in it and boil it. Put salt and pepper.

Labertha: You cut it. Put sait on it. You cook it on the Barbeque grill.

Leonard: Put it in the "stoven"

Beatrice: Just like my mom. Put lemon on it and put it

Michael G: Cut it. Put it in a pot. Put some salt on it. Put some black pepper on it. Cook it on the stove. That's it!



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my son. I won't hesitate to use Glades General Hospital again!"

Smith

"Everyone has been wonderful to me! All the people at Glades General have gone to so much trouble. I don't have words to thank these people. This Thanksgiving I have so much to be thankful for!"

...Telford

Happy Thanksgiving!

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